



MCGUIGAN
WINES



VINTAGE INFORMATION

REGION: Riverland, South Australia
ALCOHOL: 13.3%
PH: 3.00
ACIDITY: 5.5g/L
RESIDUAL SUGAR: 5g/L
OAK: N/A

SINGLE BATCH PROJECT

HAND CRAFTED • BATCH FERMENED

DRY ROSÉ 2019 | BATCH 19ROS#O2X1

Every vintage, each wine parcel is allocated a batch code, separated from other batches and treated independently to ensure cleanliness and purity of winemaking.

With Mother Nature ensuring each year offers new possibilities and hope of a celebrated vintage, these codes are the only constant, and have come to symbolise our family's commitment to always make the wine the hero.

VINTAGE CONDITIONS

The majority of the fruit for this wine was sourced from premium vineyards within South Australia. The continental climate ensured a hot growing season resulting in long sunny days and noticeably cooler nights. The combination of these conditions allowed this vintage to develop into one of the region's greatest vintages of the past decade, delivering wines of intense fruit depth and beautiful natural acidity.

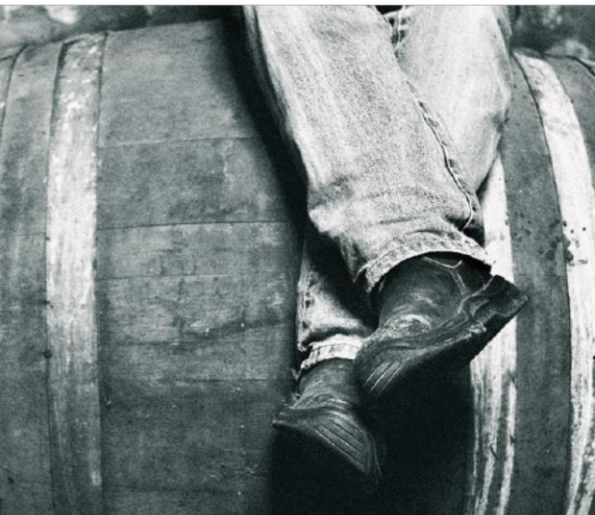
WINEMAKING

Batch 19ROS#O2X1 was crushed, de-stemmed and immediately clarified. Fermentation followed after the addition of select yeast strain UVAFERM 43. Fermentation was carried out at cooler temperatures to preserve the fruit for approximately 2 weeks. Post fermentation, the wine was racked of the ferment lees and remained on light lees until blended and bottled.

TASTING NOTES

This fresh and crisp Dry Rosé embodies intense flavours of fresh strawberries and cream with hints of citrus fruits, reflective of its aromatics. This wine has a clean, crisp finish.

This wine pairs perfectly with a range of dishes including light salads, pasta, seafood dishes and goats cheese.



McGuigan Wines
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