



MCGUIGAN
WINES



VINTAGE INFORMATION

REGION: Riverland, South
Australia

ALCOHOL: 11.0%

PH: 3.0

ACIDITY: 5.8g/L

RESIDUAL SUGAR: 7.0g/L

OAK: N/A

SINGLE BATCH PROJECT

HAND CRAFTED • BATCH FERMMENTED

DRY ROSÉ

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.

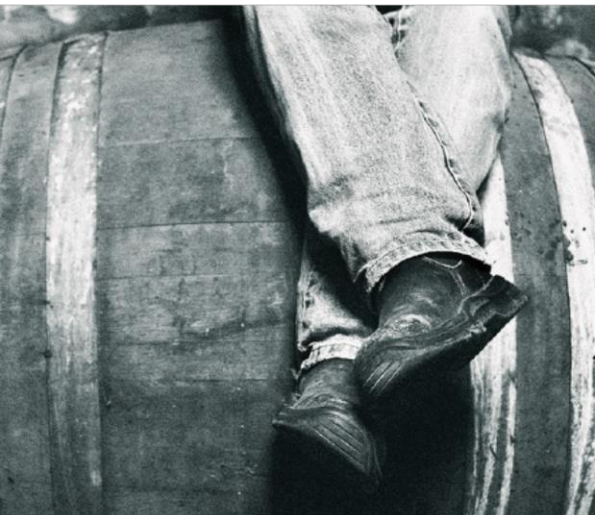
WINEMAKING

Batch 20SANR#1X1 was crushed, de-stemmed and immediately clarified. Fermentation followed after the addition of select yeast strain X5EC1118. 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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