

Because...
you were
curious

 MCGUIGAN
SINGLE BATCH PROJECT

JUST BECAUSE.

SHIRAZ

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 19SHI#07X1 was crushed and de-stemmed to varying red fermenters where the fruit was fermented on oak at cooler temperatures of 18 - 22°C for 5 - 7 days. Fermenting at cooler temperatures allows the fruit flavours to be nurtured and enables retention of varietal characteristics.

TASTING NOTES

This wine displays aromas of dark fruit with hints of black pepper and spice. A medium body wine, this Shiraz shows luscious fruit flavour with soft tannins giving the wine great length and complexity.

It matches perfectly with a range of rich and hearty red meat or pasta dishes.

TECHNICAL INFORMATION

Region: South Australia

Alcohol: 14.0% | PH: 3.50 | Acidity: 5.5g/L

Residual Sugar: 3.5g/L | Oak: American

