



McGUIGAN
WINES



VINTAGE INFORMATION
 REGION: Barossa Valley, SA
 ALCOHOL: 14.0%
 PH: 3.35
 ACIDITY: 6.11g/L
 RESIDUAL SUGAR: 3.1g/L
 OAK: Hogshead
 WINEMAKER: Neil McGuigan

THE SHORTLIST

GSM 2016

The popularity of Australian wine is built on the stewardship of its winemaking forefathers who identified a short list of ideal climates and soils required for premium vineyards to thrive.

Today, McGuigan Wines offers wine lovers its very own Shortlist, each wine showcasing a celebrated wine variety and the premium wine region from which it has established its distinguished reputation.

VINTAGE CONDITIONS

Barossa Valley has warm growing season with cool nights and minimal rain. This allows fruit to obtain maximum ripeness and flavour development.

WINEMAKING

Sourced from the Southern end of the Barossa Valley, the Grenache and Mataro is sourced from aged vines on our low yielding vineyard. The fruit for this wine is fermented at cool temperatures for 10 days to ensure optimum fruit retention. Once fermentation is complete, the wine is then put through the process of malo-lactic fermentation and transferred to a combination of old and new French and American Hogshead barrels to mature for 14 months prior to bottling.

This wine contains 78% Grenache, 17% Shiraz and 5% Mataro grapes which gives the wine it's complexity and richness of flavour.

TASTING NOTES

The McGuigan Shortlist GSM 2016 is a full bodied wine with great depth of fruit flavours including cherries and plums with subtle sweet spice notes and a savoury earthy edge. The finish is persistent and fine giving this wine great refinement. The wine produces delightful aromas of lifted notes of red berry fruits and hints of liquorice.

This wine pairs perfectly with prosciutto wrapped veal with roasted baby root vegetables or provincial Italian cuisine. To be enjoyed now or cellar for up to 5 years.



McGuigan Wines
 Australia: (02) 8345 6377
 International: +61 (0) 8 8172 8333
mcguiganwines.com.au

