



McGUIGAN  
WINES



#### VINTAGE INFORMATION

REGION: Adelaide Hills, SA

ALCOHOL: 14.5%

PH: 3.43

ACIDITY: 7.0g/L

RESIDUAL SUGAR: 3.0g/L

OAK: French & American hogshead

# THE SHORTLIST

## SHIRAZ 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

The 2016 vintage turned out to be a beautiful vintage and will most be remembered as one of the great years in winemaking. The fruit for this wine was sourced from our premium vineyards within the Barossa Valley. This region has a warm growing season with cool nights and minimal rain. These conditions allow the fruit to obtain optimal ripeness and flavour development.

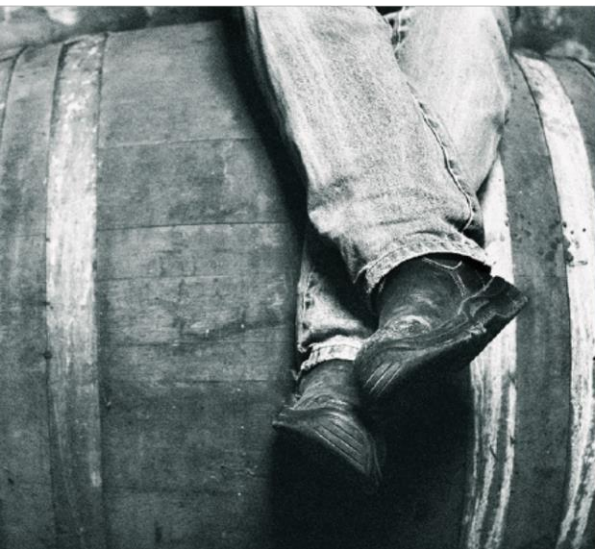
## WINEMAKING

The fruit for this wine was picked in the cool of the night where it was transferred to the winery and underwent fermentation in 8 tonne open fermenters at cooler temperatures for around 10 days. This wine is put through malo-lactic fermentation and then transferred to old and new French and American Hogshead barrels to mature for 16 months prior to bottling.

## TASTING NOTES

A classic fruit-driven Barossa Valley Shiraz, this wine showcases ripe blackberry and plum characters. The conscious integration of oak results in subtle vanilla spice tones on the palate. This wine has youthful, grippy tannins and will continue to develop for the next 10 years.

Matched perfectly with any rich, hearty red meat dishes.



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