



McGUIGAN
WINES

Come on in

McGuigan RESERVE

CABERNET SAUVIGNON 2016



VINTAGE CONDITIONS

Select parcels of fruit are taken from premier vineyards in the Riverland and Limestone Coast regions located in South Australia. The climate is hot with high evaporation rates and generally low rainfall, making irrigation essential. The climate is also continental, resulting in long sunny days and noticeably cooler nights. Modern viticultural and winemaking techniques mean that the climate can be seen as one of the region's strengths. Long sunshine hours ensure fruit ripens fully and low relative humidity results in little incidence of disease.

WINEMAKING

After being picked in the cool of the night, the fruit was transported directly to the winery where the fruit was crushed and de-stemmed to varying sizes and styles where the fruit was fermented on oak at cooler temperatures of up to 7 days. Fermenting at cooler temperatures allows the fruit flavours to be nurtured and enables retention of varietal characteristics. Post fermentation most of the wine is matured in stainless steel tanks with a percentage of the wine transferred onto French and American Oak. Components are then selected, blended, clarified and bottled.

TASTING NOTES

McGuigan Reserve Cabernet Sauvignon reveals a berry nose complimented by mint, leather and a subtle oak influence. This full bodied wine displays mint and herbaceous notes, typical of Cabernet, combined with balanced acid and oak providing an excellent structure to this wine which contributes to it's extended length. This wine matches perfectly with a range of rich dishes including red meat stews or casseroles.

VINTAGE INFORMATION

REGION: South Australia

ALCOHOL: 13.5%

PH: 3.45

ACIDITY: 5.3g/L

RESIDUAL SUGAR: 5.0g/L

OAK: French & American Oak

WINEMAKER: Neil McGuigan



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