



MCGUIGAN
WINES

Come on in

MCGUIGAN RESERVE

MERLOT 2016



VINTAGE CONDITIONS

The fruit for this wine was sourced from our vineyards on the Limestone Coast, 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. Long sunshine hours ensure fruit ripens fully and low relative humidity results in little incidence of disease.

WINEMAKING

Merlot was originally used as a blending variety, often forming the major component. It tends to be lower in tannins, thus adding some softness to other more powerful reds. Recently it has become increasingly popular as a single varietal. Australian merlots come in many styles although all predominantly feature rich plum flavours. On its own, Merlot produces a smooth rich wine and this is a prime example.

The grapes for this wine was crushed to varying sizes where the fruit was fermented on oak at cooler temperatures for 5-7 days. This allows the fruit flavours to be nurtured and enables retention of varietal characteristics. Post fermentation the majority of the wine is matured in stainless steel tanks with a percentage of the wine transferred to oak. Components are then selected, blended and clarified.

TASTING NOTES

This Merlot is a rich and flavoursome wine with upfront sweet and ripe fruit flavours of berries and plum. It has generous mouthfeel, good length and a soft tannin to finish. The soft velvety texture of Merlot makes it a great partner for a range of dishes, featuring red meat, pork and chicken.

VINTAGE INFORMATION

REGION: Limestone Coast, SA

ALCOHOL: 13.5%

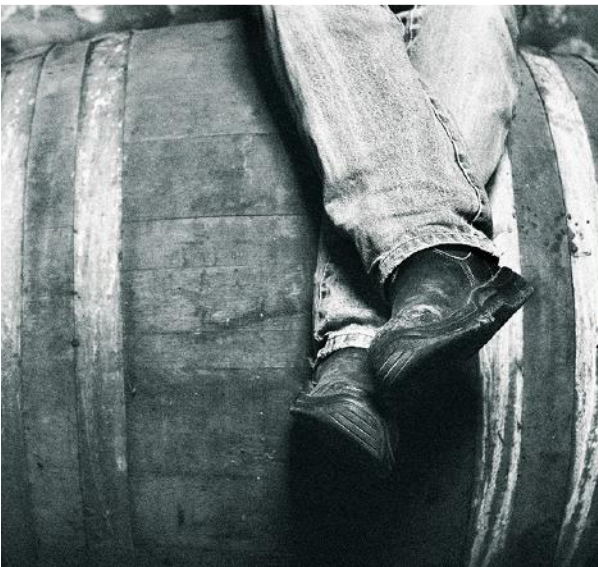
PH: 3.50

ACIDITY: 5.5g/L

RESIDUAL SUGAR: 9.0g/L

OAK: Hogshead

WINEMAKER: Neil McGuigan



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