



McGUIGAN  
WINES

*Come on in*



#### VINTAGE INFORMATION

REGION: South Eastern Australia

ALCOHOL: 13.5%

PH: 3.50

ACIDITY: 5.5g/L

RESIDUAL SUGAR: 9.0g/L

OAK: Hogshead

WINEMAKER: Neil McGuigan

# BLACK LABEL

## CABERNET SAUVIGNON 2016

### VINTAGE CONDITIONS

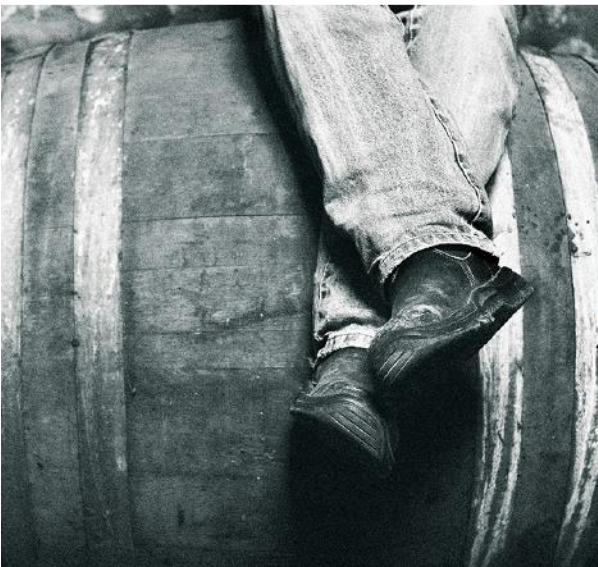
The fruit for this wine was sourced from our vineyards in South Eastern Australia. The climate is hot with high evaporation rates and generally low rainfall, making irrigation essential. The climate is also continental, resulting in long sunny days and noticeably cooler nights. Long sunshine hours ensure fruit ripens fully and low relative humidity results in little incidence of disease.

### WINEMAKING

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 onto French and American Oak. Components are then selected, blended and clarified.

### TASTING NOTES

The 2016 McGuigan Black Label Cabernet Sauvignon displays aromas of lifted spiced fruit, plum, and blueberry with layers of chocolate and sweet spice. Soft and elegant with spiced fruit characters, generous weight, and good length of flavour with a sweet oak finish. An ideal partner for red meat dishes, especially succulent roast dinners.



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