

MCGUIGAN WINES

Private Bin Shiraz 2010



REGION South Eastern Australia

COLOUR Intense rich scarlet

AROMA This wine features delightful dark cherry and plum aromas integrated with some smoky vanillin characters and cinnamon from the oak influence.

PALATE On the palate, the flavours that are suggested by the nose come to life along with some peppery spice. The wine is smooth yet full bodied with a good mouth presence exhibiting both cherry and plum flavours as well as prominent toasty oak . An attractive firm tannin grip completes the wine.

FOOD Shiraz is a great accompaniment to succulent red meat dishes and tomato based pasta.

NOTES The grapes were picked at optimal ripeness when the flavours had fully developed. The fruit was crushed into stainless steel vessels and fermented at controlled temperatures between 20 and 26 degrees Celsius. Once the skins were separated from the wine it was exposed to oak to deliver the toasty vanillin characters. Careful blending has then resulted in this fine, balanced, classic Shiraz.

CELLAR Ready to drink now, or can be cellared for up to 2 years.

ALC 14.0%

MAJOR MCGUIGAN AWARDS

International Winemaker of the Year | Australian Producer of the Year
International Wine & Spirit Competition, 2009

International White Winemaker of the Year
International Wine Challenge, 2009



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