

MCGUIGAN WINES

Hand Made Shiraz 2007



REGION Langhorne Creek, South Australia

COLOUR Deep crimson

AROMA Initial pepper spice aroma followed by black olives and juicy dark cherries.

PALATE A rich full-bodied wine with a wonderful mix of chocolate and cherry flavours - reminiscent of black forest cake. This splendid wine features a velvety tannin structure with a long and generous finish.

FOOD Perfect when combined with rich red meats such as slow cooked beef fillet with roasted vegetables.

NOTES McGuigan Hand Made is a hand-crafted, limited edition wine that is the pinnacle of the McGuigan portfolio of wines. The 2007 shiraz is sourced from Langhorne Creek in the outstanding soils and climate of the Fleurieu Peninsula in South Australia. The fruit was picked at full ripeness off low yielding vines to ensure great flavour and acid retention.

After harvesting the grapes were crushed and the fruit underwent a cold steep for three days. Fermentation occurred at an average of 22 degrees in small open vats for seven days, followed by malo-lactic fermentation and maturation in oak barrels. The wine was taken out of the barrels after 18 months and bottled. This culminates in a showcase wine that possesses superb classical structure and has excellent cellaring potential.

CELLAR 10+ years

ALC 14.0%

SELECTED AWARDS

- 2007 Vintage 5 Glasses - James Halliday Wine Companion 2010
Gold - Rutherglen Wine Show 2009
- 2006 Vintage Best in class - International Wine & Spirits Competition, London 2008
Gold - Pacific Rim International Wine Competition, California 2009
Equal top in category - Winestate Magazine Sep/Oct 2008

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

