

# MCGUIGAN WINES

## The Shortlist Shiraz 2007

REGION Barossa Valley, South Australia

COLOUR Deep crimson

AROMA Dominant blackberry aromas combined with pepper spice and anise.

PALATE This is a well structured, full-bodied wine with chewy tannins typical of the great Barossa Valley Shiraz. It has rich blackberry and plum flavours with a hint of liquorice and vanillin oak with a long, seamless finish.

FOOD Ideal with rich red meat dishes such as peppered beef, roasted venison and braised ox tail.

NOTES The Shortlist is a limited release of wines with each bottle individually numbered. The warm climate and rich soils of the low lying Barossa Valley are perfectly suited to producing the highest quality shiraz grapes.

Fermentation for this wine occurred in traditional ten tonne open vats for 7-10 days - we are one of the few who still utilise this style of fermentation. The wine was then pressed and underwent malo-lactic fermentation in new American and French oak Hogsheads. The wine was matured for 16 months plus another 6 months in bottle.

CELLAR 8+ years

TECH Alc 14.0%      pH 3.35      RS 3.0g/L

### SELECTED AWARDS & REVIEWS

2007 Vintage Gold & Best of Class - Pacific Rim Int Wine Comp 2009  
Top Gold - Perth Royal Wine Show 2008  
Gold - Dallas Morning News Wine Comp 2009

2006 Vintage Gold, Top Three & Best Australian Shiraz - Syrah Du Monde, France 2009  
Top Gold - Barossa Wine Show 2008  
5 Stars & Top in Category - Winestate Mag Sep/Oct 2009

“Mocha, chocolate and blackberry are in abundance here. This has a sumptuous palate, loaded with fleshy fruit and tannins.”

Huon Hooke - Gourmet Traveller Wine, January 2009 (2006 The Shortlist Shiraz)



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