



VINTAGE INFORMATION REGION: NSW ALCOHOL: 13.37% PH: 3.62 ACIDITY: 0.51g/L RESIDUAL SUGAR: 5.8g/L

CELLAR SELECT

CARMENERE 2020

A range of wines that are exclusive to the Cellar Door in the Hunter Valley.

VINTAGE CONDITIONS

The 2020 Vintage was noted for one of the most severe droughts in recent times. This was coupled with the extremes of hot weather and in many areas there was fire causing issues. The yields this year were on the low side, but this resulted in the fruit having concentrated aromatics.

WINEMAKING

The Grand Junction Vineyard was both dry and warm, however being located inland it avoided most of the smoke, and irrigation was able to keep the vines in a healthy state. Carmenere is predominantly grown in Chili and is renowned from producing fresh floral soft wines.

TASTING NOTES

Deep scarlet red in colour, our Cellar Select Carmenere has Dried tomato, confectionary, light charred oak. A rich fleshy wine with round mouth feel and soft tannins. Plummy fruit with vibrant Pinot like characters. Some subtle grainy oak also apparent.

This wine pairs well with a range of dishes including roasted rack of lamb or veal.





McGuigan Wines Australia: (02) 8345 6377 International: +61 (0) 8 8172 8333