

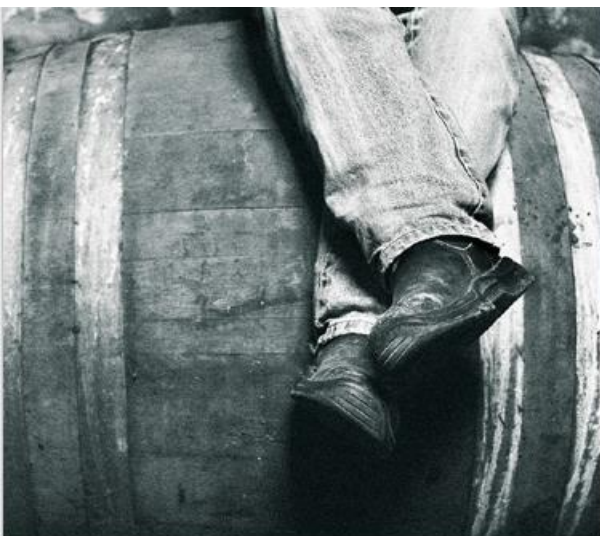


MCGUIGAN
WINES



VINTAGE INFORMATION

REGION: South Eastern Australia
ALCOHOL: 13.0%
PH: 3.55
ACIDITY: 6 g/L
RESIDUAL SUGAR: 9 g/L
GRAPES: 92% Tempranillo, 8% Other



THE BORDERS

TEMPRANILLO 2019

Where the borders of the great winemaking states of South Australia, Victoria and New South Wales converge is the apex of Australian winemaking; a place where the climate, soils and life-giving rivers combine to create ideal conditions for growing premium wine grapes.

VINTAGE CONDITIONS

Our 2019 vintage was harvested from dedicated vineyards in Goulburn Valley, Murray Darling and the Adelaide Hills. 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. Conditions for vintage were ideal, yields were good and the fruit was in excellent condition.

WINEMAKING

The fruit was crushed and de-stemmed to varying sizes and styles of red fermenters where the fruit was fermented on oak at cooler temperatures of 18-22°C for 5-7 days. Fermenting at cooler temperatures 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. Components are then selected, blended, stabilised and clarified.

TASTING NOTES

Crimson red in colour with ruby hues, The Borders Tempranillo is a fruit-driven wine which exhibits aromas of fresh raspberries, strawberries with toasty oak undertones. The palate showcases generous berry fruit flavours, well balanced tight tannins and good palate length.

This wine is perfectly suited to Spanish tapas, barbequed meat and pizza.



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