



VINTAGE INFORMATION REGION: Limestone Coast, SA

ALCOHOL: 13.44%

PH: 3.55

ACIDITY: 6.4g/L

CELLAR SELECT

MALBEC 2020

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

VINTAGE CONDITIONS

The fruit for this wine was sourced from our vineyards within the Limestone Coast, South Australia. In the Bordertown area the 2020 growing season started off with cool conditions at the start of the growing season but warmed up and generally hot dry conditions persisted throughout the season.

WINEMAKING

The fruit for this wine was sourced from our premium vineyards in the Limestone Coast resulting in a rich, inky and full bodied wine with balance and subtle oak cahracters. The Mundulla Malbec was originally planted by Brian McGuigan in the late nineties and has now reached an optimal maturity level for premium fruit. Fruit was machine harvested and transported to the Hunter Valley where it was vinified using selected yeast and matured in French oak for 12 months.

TASTING NOTES

A medium-bodied wine, dense purple in colour, our Cellar Select Malbec has perfumed maraschino cherry, blueberry and licorice. The palate shows firm tannins and strong concentrated Malbec fruit and good persistence.

This wine pairs perfectly with roasted pork or a rare fillet of steak.





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