



**MCGUIGAN**  
WINES



**VINTAGE INFORMATION**  
**REGION:** Tumburumba, NSW  
**ALCOHOL:** 12.34%  
**PH:** 3.34  
**ACIDITY:** 7.91g/L  
**RESIDUAL SUGAR:** 2.4g/L  
**OAK:** French

# CELLAR SELECT

## CHARDONNAY 2018

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

### VINTAGE CONDITIONS

The McGuigan Cellar Select Chardonnay was sourced from the Moppity Vineyard, located near the town of Tumburumba at the base of the Snowy Mountains in NSW. The growing season started slowly with cool spring temperatures and generally dry conditions.

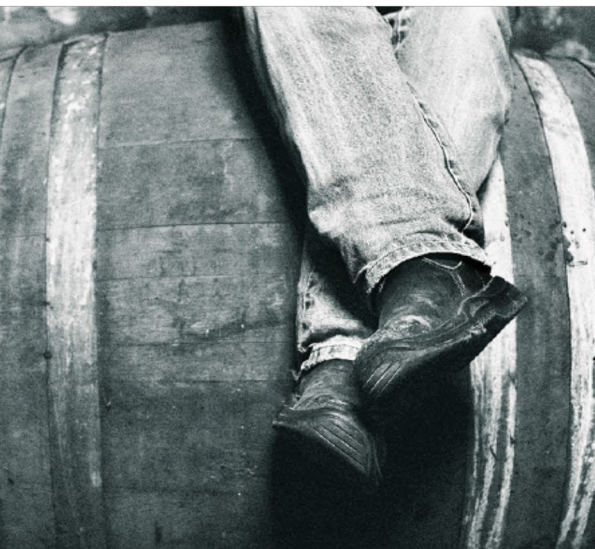
### WINEMAKING

The Chardonnay grapes were machine harvested at night and then transported to our Hunter Valley winery and processed into an air bag press. The juice was drained directly to new French oak barrels and fermented with a variety of yeast strains. The wine was held in new barrels for approximately 4 months prior to fining, stabilisation and bottling.

### TASTING NOTES

This wine is a lighter style Chardonnay showing integrated tannin and a fresh, crisp finish. Very Chablis like in flavour profile, this Chardonnay has distinct cool climate aromatics consisting of nettle and gooseberry notes, as well as charred cocount. The palate features white melon, grapefruit and cashew nuts before a racy avdidity ensures a clean, refreshing finish.

This Chardonnay would match perfectly with mushroom agnolotti, sautéed mushrooms and parmiggiano Reggiano.



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