



MCGUIGAN
WINES

Come on in



MCGUIGAN HAND MADE

Shiraz 2008

Region	Langhorne Creek, South Australia
Colour	Deep crimson
Aroma	Initial pepper spice aroma followed by wild fruits and vanilla
Palate	A rich full-bodied wine with a wonderful mix of dark cherries plum and spice - reminiscent of Christmas cake. This powerful wine finishes with delicate savoury notes and vanilla
Food	Perfect when combined with rich red meats such as slow cooked beef fillet with roasted vegetables.
Notes	<p>McGuigan Hand Made is a hand-crafted, limited edition wine that is the pinnacle of the McGuigan portfolio of wines. The 2008 shiraz is sourced from low yielding vineyards just outside Langhorne Creek in the outstanding soils and climate of the Fleurieu Peninsula in South Australia. The warm days and relieving evening breezes ensure full ripeness with good acid retention</p> <p>After crushing the fruit was allowed to cold steep for three days in a small open vat. It was then fermented at an average of 22 degrees celsius for seven days before being pressed off into barrels for malo-lactic fermentation and maturation. The wine was left in oak for 18 month before being bottled giving a wonderful oak influence.</p>
Cellar	10+ years
Tech	Alc 14.0%.

Major McGuigan Awards

International Wine & Spirit Competition, 2009, 2011, 2012
International Wine & Spirit Competition, 2009
International White Winemaker of the Year
International Wine Challenge, 2009
International White Winemaker of the Year

Contact:

Australia: (02) 8345 6377

International: +61 (0) 8 8172 8333

mcguiganwines.com.au

