



MCGUIGAN
WINES

HAND MADE

LANGHORNE CREEK SHIRAZ 2013

Langhorne Creek, McGuigan Hand Made demonstrates the winemaker's craft of blending, where multiple batches of high quality fruit, each featuring distinctive characters, are combined to create a synergy, where the whole is greater than the sum of the parts. A super premium Shiraz made in limited quantities.



VINTAGE INFORMATION
REGION: Langhorne Creek, SA
ALCOHOL: 14.2%
PH: 3.45
ACIDITY: 7.5g/L
RESIDUAL SUGAR: 3.5g/L
OAK: French & American Hogsheads

VINTAGE CONDITIONS

A particularly warm and dry growing season provided nearly perfect ripening conditions for Langhorne Creek's 2013 vintage. Whilst warm daylight temperatures accelerated ripening, the outstanding soils and relieving evening breezes of these low yielding vineyards ensured crops remained healthy and trouble free, turning in fruit with intense flavor and texture.

WINEMAKING

Looking to craft a silky, flavoursome red wine, small batches of fruit were allowed to cold steep for three days in a small open vats. Fermenting at a cool 22 degrees celsius for seven days, the wine was pressed off and transferred to separate French and American hogshead barrels to retain each parcel's distinctive characters.

Following fermentation and 18 months maturation, parcels are then carefully blended before being bottled on-site to preserve that distinctive silky, savoury style that Hand Made is famous for.

TASTING NOTES

The McGuigan Hand Made Shiraz 2013 features attractive aromas of wild fruits and vanilla combined with pepper and spice.

A rich full-bodied wine with a wonderful mix of dark cherry, plum and spice, soft, velvety tannins ensure this powerful yet elegant wine finishes with delicate savoury notes and vanilla.

A wine that will develop in the bottle for the next 10 years. Perfect when combined with rich red meats such as slow cooked beef fillet with roasted vegetables.



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