

MCGUIGAN WINES

BLACK LABEL SAUVIGNON BLANC 2008



REGION South Eastern Australia

COLOUR Delicate green with lime hues

AROMA Ripe tropical fruits of melon and mango with herbaceous aromas of grass, capsicum and asparagus.

PALATE This is a full-flavoured wine with the classic characters of passionfruit, cut grass and hints of peach. These great varietal flavours are perfectly balanced with a clean and crisp feel and a zesty lime finish.

FOOD The clean, crisp characters of Sauvignon Blanc make it a perfect accompaniment to lighter style dishes particularly seafood and fresh pasta..

NOTES To get the best characters out of the sauvignon blanc varietal minimal input from the winemaker is necessary. The fruit was harvested in the cool of the night and then crushed so the juice could be clarified prior to fermentation. The fermentation occurred in stainless steel vats where a selected yeast strain was introduced to further enhance the varietal fruit flavours and aromas. Early bottling ensured the natural freshness of this was captured ready to be enjoyed.

TECH Alc 11.5% pH 3.21 RS 6.7g/L

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