

# MCGUIGAN WINES

## BLACK LABEL CABERNET MERLOT 2008



REGION South Eastern Australia

COLOUR Deep Crimson

AROMA Rich dark berry and raspberry jam fruit aromas highlight this wine with subtle hints of cinnamon and vanilla.

PALATE The soft and velvety merlot combined with the more powerful cabernet sauvignon grapes produces a luscious red wine. A highlight of this wine is the rich dark berry fruit flavours of raspberry and blackcurrant as well as ripe plum. This is balanced with caramel and vanilla oak characters that finish the wine perfectly.

FOOD It is the perfect accompaniment to succulent lamb, beef or chicken dishes.

NOTES This wine is a blend of cabernet sauvignon and merlot grapes. The reason this blend works so well is that the two varieties compliment each other allowing a fuller flavoured wine with an all round mouth feel.

This approachable, full-flavoured wine derives from fruit sourced from our various dry and irrigated vineyards and was harvested at night. The grapes were fermented for a period of seven days at 20-22 degrees Celsius. After fermentation, the wine was matured in stainless steel tanks and oak prior to final blending.

TECH Alc 13.5%      pH 3.52      RS 12.5g/L

*discover the story*

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