

MCGUIGAN WINES

BLACK LABEL TRAMINER RIESLING 2008



REGION South Eastern Australia

COLOUR Light golden with green edges

AROMA A perfumed aroma with scents of rose petals, orange blossoms and spice from the traminer combined with a citrus tease from the riesling.

PALATE The sweet and aromatic spice of traminer is a perfect match with the dry, delicate finesse of riesling. It delivers a sweet fruity palate of pineapple and melon blended with grapefruit and lime flavours.

FOOD The sweetness of the traminer riesling makes it a great accompaniment for sweet chicken dishes.

NOTES These two varietals are perfectly matched and compliment each other. Traminer is an aromatic variety, with spicy characteristics, most famous for the wines it has produced from the Alsace region of France. The lifted fruit and spice and touch of sweetness is perfectly matched with the riesling, with its dry and delicate characters adding finesse to this blend.

TECH Alc 12% pH 3.16 RS 30.0 g/L

discover the story

**MCGUIGAN
WINES**

Australia: +61 (0)2 8345 6377
International: +61 (0)8 8172 8333