

MACK'S ORIGINAL GINGER WINE

New South Wales, Australia



TASTING NOTES: Rich amber in color with sweet aromas of caramel and butterscotch with fresh ginger and hints of peppercorn spice. A lively and refreshing beverage with powerful ginger flavors, lifted spice and nuances of sweet butterscotch caramel.

VITICULTURE: The fruit is grown in the Riverina region of Australia's New South Wales. Ample sun exposure allows for maximum ripeness and a beautiful golden color prior to harvest. Site and vine management are key to successful winemaking in the region.

VINIFICATION: The wine is fortified after being partially fermented. It is then matured in stainless steel for approximately 6 months to allow the fortifying spirit to marry in.

SERVING HINTS: Mack's Original Ginger can be enjoyed on its own or with a splash of club soda and a squeeze of lime. It also makes an enticing cocktail when mixed with whisky, scotch or rum.

FAMILY: Mack's Original Ginger is crafted by the famous fortified creators, the McWilliam's family. Few have helped shape the evolution of the Australian wine industry like McWilliam's Wines. From humble beginnings on the outskirts of Corowa in 1877, the philosophy of putting quality of fruit first has ensured that McWilliam's continues to be one of Australia's most popular, respected and iconic wineries.

Renowned for its strong focus on crafting fortified styles, McWilliam's have consistently produced award-winning wines that showcase superior quality, impressive depth and full flavor expression.

Chief Winemaker Emma Norbiato has received widespread recognition for her winemaking skills, including 'Winemaker of the Year' in 2016 at the Australian Women in Wine Awards and a finalist for Gourmet Travellers 2019 'Winemaker of the Year'. She is a respected wine judge and a Len Evans Tutorial Scholar.

PRODUCER: McWilliam's Wines

REGION: New South Wales, Australia

GRAPE(S): 34.4% White Frontignac, 30% Muscat Gordo Blanc, 13.5% Traminer, 10.7% Fortifying Spirit, 11.4% Mixed Whites

ALCOHOL: 13.5%

TOTAL ACIDITY: 3.3 G/L

RESIDUAL SUGAR: 188 G/L

pH: 3.8