

# CHAPTER THREE

*Shiraz*

The story continues at McPherson Wines with the release of Chapter Three...

This is the third range to be released into the McPherson portfolio and has been created with the finest attention paid to viticultural practices and winemaking techniques to achieve wines of perfect harmony, great style and superb quality.



**Gold** 2013 Royal Sydney Wine Show

**89 Points** Lisa Perrotti-Brown, eRobertParker.com 2013

**Blue Gold / Top 100 Wine** 2012 Sydney International Wine Competition

**Gold** 2012 Decanter World Wine Awards

**Gold** 2012 Royal Adelaide Wine Show

**Silver** 2012 International Wine & Spirit Competition

**Bronze** 2012 International Wine Challenge

**Bronze** 2012 Royal Melbourne Wine Show

**Bronze** 2012 Victorian Wine Show

#### VINTAGE INFORMATION

Vintage	2010
Region	Strathbogrie Ranges, Central Victoria
Varietal	95% Shiraz 5%Viognier
Alcohol	14%
Best Consumed	2012 – 2021

#### OAK TREATMENT

60% New French Oak, 40% 1 Year Old French Oak  
Mixture of Hogshead (300 Litre) and Puncheons (500 Litre) 12 months maturation

#### WINEMAKING / VITICULTURE

Fruit was harvested from 15 year old vines in exceptional vineyard sites in Central Victoria during April 2010. The vineyards are situated on various soil types being sandy loam and granitic soil, which give the wine notable *terroir*. Tonnages were kept low, (approximately 3 tonnes/acre) to allow for maximum quality and flavour. The juice was placed in small open vat fermenters which were hand plunged every 8 hours for the duration of the ferment.

Once the ferment was dry, the resulting wine was pressed off the skins and given time to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine spent 12 months in French oak, after which the final blending of select parcels took place.

#### HARVEST NOTES

The 2010 growing season was one of the best in many years. Excellent growing conditions made for wine with great elegance and balance. Lower than average yields produced wines of fine quality and a long, slow ripening period provided intense fruit characters in all varieties.

#### WINE DESCRIPTION

Smooth, complex and elegant, this medium bodied, cool climate red will knock your socks off with stunning aromas of ripe sweet berries coupled with a floral, violet – like perfume and smoky, chocolate suggestions. Harmoniously balanced with brooding fruits and carefully integrated French oak, this wine offers intense blackberries and dark plums with a lingering spicy finish. Possessing an eternal palate of richness and spice, it is irresistible now, and will richly reward those with patience enough to offer it time.

#### FOOD RECOMMENDATIONS

The perfect accompaniment to fillet steak or venison - or for something a little different try it with some chocolate cake.

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