

# CHAPTER THREE

*Shiraz Viognier*

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.



**Blue Gold 2009 Sydney International Wine Competition**  
**Silver 2008 International Wine & Spirits Competition**  
**Silver 2008 Victorian Wine Show**  
**Silver 2008 Royal Adelaide Wine Show**  
**Silver 2008 Perth Royal Wine Show**  
**Silver 2008 Royal Queensland Wine Show**  
**Silver 2008 Rutherglen Wine Show**



## VINTAGE INFORMATION

Vintage	2006
Region	Central Victoria
Varietal	92% Shiraz, 8% Viognier
Alcohol	14.5%
Best Consumed	2009 – 2019

100% New French Oak  
Mixture of Hogshead (300 Litre) and Puncheons (500 Litre)  
12 months maturation

## WINEMAKING / VITICULTURE

Fruit for the Shiraz Viognier was harvested from 15 year old vines in exceptional vineyard sites within Central Victoria during April 2006. The vineyards are situated on various soil types being sandy loam and granitic soil, which give the wine notable *terroir*. Tonnages were kept low to approximately 3 tonnes/ acre to allow for quality and ripeness to exceed expectations.

The Shiraz and Viognier were co-fermented 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 growing season in 2006 started very well with a cool spring and good rains vital during the growing season. Harvesting began a little earlier than usual, nevertheless small berry sizes and lighter bunch weights complimented by high sugar levels produced ripe, rich and intense flavours in the berries. By and large the fruit for the 2006 Shiraz Viognier was of exceptional quality, with the colour and flavour intensity being exceedingly apparent.

## WINE DESCRIPTION

A deeply coloured rich, red wine with inky tones and ruby edges. The 2006 Shiraz Viognier provides a powerful nose of spice and rich black fruits accented with fresh blueberries and plums with appealing, well integrated oak displaying a hint of chocolate and cinnamon. A rich, medium to full-bodied wine with elegant spice and French oak complemented by ripe blackberries and just a hint of apricot. The cool climate Shiraz provides richness and spice whilst the Shiraz from the milder Valley floor offers a deep, dark, brooding essence. With a seamless palate of great poise and finesse this wine offers complexity, interest and above all the need for another glass!

## FOOD RECOMMENDATIONS

A splendid accompaniment to roast beef, spicy sausages or a full bodied cheese.