

# 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 Award Winner & TOP 100 Wines of the Competition**  
2012 Sydney International Wine Competition

&

2011 Sydney International Wine Competition

**Gold** 2010 Royal Melbourne Wine Show

**Gold** 2010 Sydney International Wine Competition

**Silver** 2011 Royal Sydney Wine Show

**Silver** 2010 Royal Sydney Wine Show

**Silver** 2010 Royal Adelaide Wine Show

**90 Points** James Halliday's Wine Companion 2012



### VINTAGE INFORMATION

Vintage	2008
Region	Central Victoria
Varietal	96% Shiraz, 4% Viognier
Alcohol	14.5%
Best Consumed	2011 - 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 for the Shiraz Viognier was harvested from 15 year old vines in exceptional vineyard sites within Central Victoria during April 2008. 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 flavour 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 2008 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. The 2008 growing season was a memorable one in which intensity and fruit quality were so superior, unlike anything seen for a long time. The 2008 Basilisk Shiraz Mourvedre is a testament to the growing season, where wines with amazing colour depth and intensity were produced.

### WINE DESCRIPTION

This wonderfully dark, inky red wine created from cool climate Central Victorian Shiraz complexed with a splash of Viognier, is redolent of concentrated black fruits and wild blueberries. Harmoniously balanced with brooding fruits and carefully integrated French oak, this wine offers intense blackberries and dark plums with a lingering spicy finish. With an eternal palate of richness and spice, this is a wine that will surely reward those who offer it time.

### FOOD RECOMMENDATIONS

A perfect accompaniment to an eye fillet steak or venison sausages, or for something a little different try it with some chocolate cake.

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