

CHAPTER THREE

Chardonnay

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

Our flagship wine, the Chapter Three Chardonnay and Shiraz are made by our winemaker Jo Nash from single vineyards in the Strathbogie Ranges. The newly released 2013 is our third vintage of these highly acclaimed wines.

Great care has been taken to craft wines of style, superb quality and perfect harmony.

94 Points James Halliday's Wine Companion 2015

'.. Adroit winemaking has invested the wine with focus and freshness ..'

BRONZE 2014 Hong Kong International Wine and Spirit Competition

BRONZE 2014 Victorian Wine Show



VINTAGE INFORMATION

Vintage	2013
Region	Strathbogie Ranges
Varietal	100% Chardonnay
Alcohol	13%
Best Consumed	Now - 2020

OAK TREATMENT

80% New French Oak, 20% 1 Year Old French Oak
Puncheons (500 Litre), with 8 months lees contact and battonage

WINEMAKING / VITICULTURE

The fruit for the Chapter Three Chardonnay was sourced from the cool climate of the picturesque Strathbogie Ranges. This region has long, warm sunny days and cool evening temperatures allowing for perfect fruit flavour development whilst retaining natural acidity.

The grapes were harvested during the cool of the night to maintain fruit freshness and gently pressed to minimise phenolic characters. Juice was settled and racked straight into oak barrels, where upon wild yeast initiated fermentation. Barrels were monitored daily and fermentation was complete 12 days, with temperatures reaching 22 degrees. Post fermentation, the barrels were stirred weekly for 8 months adding complexity and texture to the wine. Finally barrels were hand selected to make the final blend, resulting in a complex wine with rich fruit, balanced oak and excellent length.

HARVEST NOTES

The summer of 2012 / 2013 was hot and dry – the hot weather ripening grapes out of the 2013 vintage early and the dry spell allowing the sugars to develop fully. Balancing sugar and acid was tricky this year, however the vintage ended with a bang with great flavour ripeness being achieved at the last minute. 2013 will go down as a cracking year, with excellent overall quality and magnificent, vibrant colour in the reds.

WINE DESCRIPTION

A rich and textural wine displaying enticing aromas of white peach and melon with traces of almonds and toast. The creamy palate exhibits generous fruit and a touch of integrated oak, complexed with a rich texture of butterscotch. Displaying exceptional length and a lovely finish, this wine is drinking beautifully now and will continue to reward those who offer it time.

FOOD RECOMMENDATIONS

This luscious and generous wine has been made to enjoy with food and comes into its own when matched with the perfect dish. Try it with char grilled seafood, lemon roast chicken, baked fish with olives and lemons or tuna pasta with capers, chilli and red onion. Enjoy!

McPherson WINE Co.

EST. 1968