

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.

5 STARS & Top In Category 'Best of State' Winestate Annual Edition, 2015

5 STARS 'Central & Western Victoria' Winestate National, April 2014

Gold Medal 2013 Decanter World Wine Awards, UK

Gold Medal 2013 Hong Kong International Wine & Spirit Competition

Gold Medal 2013 Royal Hobart Wine Show

Silver Medal 2013 Royal Queensland Wine Show

Silver Medal 2013 Cowra Wine Show



VINTAGE INFORMATION

Vintage	2012
Region	Strathbogie 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 on top of the Strathbogie Ranges during April 2012. The vineyards are situated on granitic sand and rock, 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. The wine remains unfiltered, giving it texture and character that a wine of this style should boast.

HARVEST NOTES

The anxiously awaited 2012 vintage has produced some excellent wines with beautiful balance and length of flavour. The harvest was short and fast with whites and reds ripening early in the season, and good Autumnal weather to follow. Overall the quality is remarkable, and the resulting wines will live on for many years to come.

WINE DESCRIPTION

Smooth, complex and elegant, this medium bodied, cool climate red evolves 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 who 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.