

CHAPTER THREE

Shiraz

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.

TOP 100 / BLUE GOLD AWARD 2015 Sydney International Wine Competition

93 POINTS James Halliday's Wine Companion 2015

90+ POINTS Lisa Perrotti-Brown, Robert Parkers Wine Advocate 2015

BRONZE 2015 Royal Sydney Wine Show

GOLD Victorian Wine Show 2014

GOLD 2014 Cowra Wine Show

BRONZE 2014 Royal QLD Wine Show

BRONZE 2014 Royal Adelaide Wine Show

BRONZE 2014 Hong Kong International Wine and Spirit Competition

VINTAGE INFORMATION

Vintage	2013
Region	Strathbogie Ranges, Central Victoria
Varietal	95% Shiraz 5% Viognier
Alcohol	14.5%
Best Consumed	2014 – 2022

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 2013. 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 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

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

This fine boned, softly spoken Shiraz has been made to enjoy with food and comes into its own when paired with the perfect dish. Flavoursome foods as found in Greek, Spanish and Italian cuisines are perfect. Also a great partner for grass fed fillet steak, char grilled venison - or for something a little different try it with some chocolate cake.



McPherson WINE Co.

EST. 1968