



2016 MCPHERSON SHIRAZ

Andrew and Nicki McPherson established a small vineyard in country Australia in 1968. With their family's help they built one of Australia's leading wineries and are widely recognised as pioneers of the Australian Wine Industry. Today, McPherson Wines are being enjoyed in twenty six countries across the globe and are one of Australia's largest family owned wineries. The wines are celebrated for their beautifully crafted, fruit driven, Australian style.

Winemaker: Jo Nash

BRONZE MEDAL Victorian Wine Show 2017
BRONZE MEDAL Melbourne International Wine Competition 2017
BRONZE MEDAL Royal Perth Wine Show 2017

A colourful character, Andrew McPherson has spent his working life making wine and has made an incredible contribution to the Australian Wine Industry. Andrew loves a great Shiraz and a great Sunday lunch, combining the two with family and friends on most weekends.

VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Shiraz
Alcohol	14.5 %
Best Consumed	2018 - 2028

JO'S WINEMAKING / VITICULTURE

The grapes for this Shiraz were picked and crushed during the cool of night, thus ensuring the retention of varietal character, while modern winemaking techniques were employed throughout, all of which help to create the signature McPherson style. Fermentation took place in sweeping arm red fermenters, giving the wine a denser, richer colour and allowing for gentle flavour extraction. Softer tannins are also a result of this process, an important feature of the McPherson Shiraz style. Careful attention was also paid to the oak selection for the Shiraz. This wine was aged on French oak for approximately 8 months, giving the wine a noticeable, but not an excessive oak influence. The inclusion of some central Victorian fruit into the blend has boosted both the colour and the intensity of flavour.

JO'S HARVEST NOTES

The best way to describe vintage 2016 is fast & furious! There was no orderly ripening of fruit, no luxury of white fruit followed by red fruit, it was like the flood gates opened and everything just rolled in at once. Again we had little rain and a very hot spring leading up to harvest, which meant things ripened faster than normal. Optimum flavours and ripeness came on more quickly than previous years and the only way around it was to pick as fast as we could. Thankfully we managed to juggle our way through it, and completed yet another successful harvest!

JO'S WINE DESCRIPTION

Andrew's 2016 Shiraz is deep purple, with delicious ripe blackberries, plums and a hint of spice. This is a medium bodied, modern Australian wine with a rich and full palate, impressive length and a great finish.

JO'S FOOD RECOMMENDATIONS

Try this wine with a hearty feast or robust cheese. Char-grilled steak, or a rich, spicy tomato based pasta dish such as Spaghetti Bolognese or Lasagne love this wine and work beautifully together.

