



2017 PINOT GRIS

Released for the first time in 2014, the MWC Wines are made with food in mind. Soft, savoury, earthy styles with a European influence, they are a rustic style full of interesting, complex characters made for those who love great, honest wines.

Winemaker: Jo Nash



VINTAGE INFORMATION

Region	Victoria
Varietal	100% Pinot Gris
Alcohol	12,5%
Best Consumed	2017 – 2021

JO'S WINEMAKING / VITICULTURE

The fruit for the MWC Pinot gris was sourced from the hills of the cool climate Strathbogie Ranges and the Victorian side of the Murray River. The Strathbogie Ranges has warm sunny days and cool evening temperatures which are perfect for the growing of good quality Pinot gris. The Northern Victoria fruit experiences warmer days and nights causing riper characteristics to develop in the grape and the blending of the different growing areas adds interesting and complex layers to the wine. The grapes were harvested during the cool of the night to maintain fruit freshness and gently pressed to minimise phenolic characters. The wine was fermented in various parcels, with a small portion receiving careful oak treatment, with extended lees contact to build structure yet retain good fruit balance. As Pinot gris is naturally a red wine grape, we have allowed the wine to retain its natural colour during the winemaking process, resulting in a fuller bodied wine with a lovely aromatic profile.

JO'S HARVEST NOTES

Vintage 2017 is best described as a waiting game. The season was very long with fruit slow to ripen and although the urge just to pick it all was there, we had to bide our time until we had optimal flavours and ripeness. Once I made the decision to pick the grapes came in at an orderly pace, although increased yields due to the rain in spring made the juggling game in the winery even more challenging, with tank space at a premium. We made it through our marathon 2017 vintage and are thrilled with the exceptional quality including a number of really extraordinary parcels.

JO'S WINE DESCRIPTION

Sourced from premium grape growing regions in Victoria, this wine shows a slightly blush colour due to the juice having extended contact with the grape skins. This has produced a complex, textural and slightly savoury Pinot Gris with aromatic nuances of pears, lychees and exotic spice. Hints of spicy pear and red apple appear on the palate.

JO'S FOOD MATCHES

Chilli squid and freshly shucked oysters or pan fried salmon with warm chilli lime sauce.