



**MWVC**  
MCPHERSON WINE CO.  
EST. 1968

## 2015 PINOT NOIR

*Released for the first time in 2014, the **MWVC** 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**

**Gold Medal** Melbourne International Wine Competition 2016

**Silver Medal** Victorian Wine Show 2016

**Bronze Medal** The Global Pinot Noir Masters 2017

#### VINTAGE INFORMATION

Region	Yea Valley, Victoria
Varietal	100% Pinot Noir
Alcohol	14%
Best Consumed	2017 – 2022

#### JO'S WINEMAKING / VITICULTURE

The grapes for this Pinot Noir were picked from a single vineyard in the cool Yea Valley, near the northernmost point of the Yarra Valley. Crushed during the cool of night to retain their varietal character, while modern winemaking techniques were employed throughout the winemaking process. Fermentation took place in sweeping arm red fermenters, giving the wine a dense, richer colour and allowing for gentle and maximum flavour extraction.

#### JO'S HARVEST NOTES

As a Winemaker, the challenges that each harvest brings never cease to amaze me. Just when you think you have an understanding of what's going on, another season hits bringing with it yet another challenge and a completely new scenario. In 2015 we had little rain and warm temperatures, leading to fast ripening, early in the season. Once temperatures cooled, things slowed down and we saw an increase in flavours and quality, resulting in a good year all round.

#### JO'S WINE DESCRIPTION

The aroma is enticing with intense plum, cherry and strawberry fruit with a hint of spicy oak. The fresh fruit momentum continues on the palate with vibrant plum and dark stone fruits finishing with some firm acid, beautiful tannins and integrated oak.

#### JO'S FOOD MATCHES

Great match with roast duck, rabbit and other game meats, or medium intensity dishes like porcini mushroom risotto or fine cheese.