



**MWC**  
McPHERSON WINE CO.  
SINCE 1968

## 2016 PINOT NOIR

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 Noir
Alcohol	14%
Best Consumed	2018 – 2028

### JO'S WINEMAKING / VITICULTURE

The grapes for this Pinot Noir were picked from single vineyards located in North Eastern Victoria. 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, rich colour and allowing for gentle and maximum flavour extraction.

### 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 the grapes just rolled in to our winery en masse. We had little rain and a very hot spring leading up to harvest, which meant grapes 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 worked our way through it, and the resulting quality is excellent.

### 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.