



MWC

2016 HEATHCOTE SHIRAZ

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.



BRONZE MEDAL Royal Perth Wine Show 2017

BRONZE MEDAL Royal Adelaide Wine Show 2017

BRONZE MEDAL Rutherglen Wine Show 2017

VINTAGE INFORMATION

Region	Heathcote, Victoria
Varietal	100% Shiraz
Alcohol	14.5%
Best Consumed	2017 – 2022

JO'S WINEMAKING / VITICULTURE

This parcel of Shiraz fruit was grown in the ancient Cambrian soils of Heathcote in Central Victoria. Crushing during the cool of the night followed by fermentation in sweeping arm red fermenters has allowed gentle extraction of rich flavour and colour. Modern winemaking techniques were employed throughout the process to retain varietal character while maturation in French oak has added smooth tannins complementing the rich fruit.

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 worked our way through it, and the resulting quality is excellent.

JO'S WINE DESCRIPTION

The journey begins with inviting aromas of ripe red berries, white pepper and dark cherries. This spicy fruit continues on the palate along with lively acidity and elegant tannins creating a luxurious texture that lingers and entices you into taking another sip.

JO'S FOOD MATCHES

This wine has been made with food in mind. It is a great match with roast beef, lamb or game meats, and medium intensity dishes like porcini mushroom risotto or fine cheese.