

MWVC

2015 SHIRAZ MOURVEDRE



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

Trophy & Gold Medal Victorian Wine Show 2016 - *Victorian Trophy for the best red blend*
James Halliday's Wine Companion 2016

Best Value buys WINESTATE Magazine September October 2016 Edition \$20 & under

Gold Medal Melbourne International Wine Competition 2016

Silver Medal Royal Queensland Wine Show 2016

Silver Medal Royal Adelaide Wine Show 2016

Bronze Medal Royal Perth Wine Show 2017

Bronze Medal Royal Melbourne Wine Awards 2016

Bronze Medal Sydney Royal Wine Show 2016

Bronze Medal Cowra Wine Show 2016

Bronze Medal Royal Hobart Wine Show 2016

Bronze Medal International Wine & Spirit Competition 2016

92 Points – James Halliday's Wine Companion 2017

VINTAGE INFORMATION

Region	Central Victoria
Varietal	95% Shiraz, 5% Mourvedre
Alcohol	14.0%
Titrateable Acidity	6.5 g/L
Residual Sugar	Dry
Sulphur	Free 35ppm / Total 78ppm
Best Consumed	2017 – 2027

JO'S WINEMAKING / VITICULTURE

Fruit for the McPherson Wine Co. Shiraz Mourvedre was harvested from select vineyard sites within Central Victoria during March/April 2015. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine were aged on French oak staves for 8 months, after which the final blending of select parcels took place. The resulting wine is ripe, complex and wonderfully rich and brooding. This is in part due to the distinct Shiraz parcels, but also as a result of the Mourvedre which imparts a fruit driven yet earthy character to the wine.

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 around.

JO'S WINE DESCRIPTION

I love making (and drinking) this wine! Rich, earthy with elegant and supple tannins; this Rhone inspired wine is a lovely blend of cool-climate spicy Shiraz combined with mild climate full-bodied Shiraz finely tempered by the savoury tannins of Mourvedre. This is a bold, modern Australian wine exhibiting aromas and flavours of blackberry and spice. The rich and full palate is complemented by hints of French oak leading to a seamless finish. Great to drink young, however time will reward those with patience...

JO'S FOOD MATCHES

The MWVC Shiraz Mourvedre is a wonderful partner to char grilled steak, rich red meat dishes and hearty pastas. Its wide appeal makes it a perfect dinner party wine. Call me crazy but I also love it with dark chocolate.

