



The Language Of Wine

SILVER LININGS

2014 . Pinot Gris

BRONZE MEDAL 2014 Cowra Wine Show
BRONZE MEDAL 2014 Royal Melbourne Wine Show
BRONZE MEDAL 2014 Victorian Wine Show

*We are interested in the **language of wine**. We chose a multi layered collage as a front label as it is beautiful and simple, yet the closer you look the more you will find. The wines we make are much the same. They are made from vineyards and parcels that stand out from the rest, that are beautiful in their own right.*

These are wines we love to drink. We know that you will interpret each of our wines in your own way and no two bottles will ever be enjoyed in exactly the same context. What you bring to the wine will finish the story, it will provide value and meaning, and we hope you enjoy.



VINTAGE INFORMATION

Region	Central Victoria
Varietal	100% Pinot Gris
Alcohol	14%
Best Consumed	2014 – 2018

HARVEST NOTES

The growing season in 2014 presented some challenges including frost in late 2013 and extreme heat in early 2014. Once harvesting began in late January we were pleasantly surprised by the quality of the fruit and the resulting wines. Yields were down but quality was up this year. Whites have good varietal character, with great flavour, whilst the reds have beautiful colour and flavour intensity.

WINEMAKING

The fruit for the Silver Linings Pinot Gris was sourced from the hills of the cool climate Strathbogie Ranges. This region has warm sunny days and cool evening temperatures which are perfect for the growing of good quality Pinot Gris. 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.

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.

FOOD MATCHES

Delicious when accompanied with seafood, lightweight pasta dishes and works well with grilled pork chops or roasted pork tenderloin.

McPherson WINE Co.

EST. 1968

McPherson Wines Pty Ltd 6 Expo Court Mount Waverley 3149 Australia

T +61 3 9263 0200 . F +61 3 9263 0250

www.mcphersonwines.com.au