MºPHERSON WINES



2018 Pinot Noir Winemaker: Jo Nash

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 wonderful, honest wines.



VINTAGE INFORMATION

Region Victoria
Varietal 100% Pinot Noir
Alcohol 13.5%
Best Consumed 2020 – 2030



JO'S WINEMAKING / VITICULTURE

The grapes for this Pinot Noir were picked from single vineyards located in North Eastern Victoria. Grapes were crushed during the cool of the evening 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

2018 was a very good year for quality and the season was warm and dry. Intense flavours came in late this year and we held off picking for as long as possible to allow maximum flavour. We were kept on our toes once we started picking as everything ripened up pretty quickly. The whites are all fruit forward, with lovely fresh acidity whilst the reds have excellent colour and flavour to match. This vintage is a beauty and subsequently we have made some cracking wines which will stand the test of time.

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

This Pinot is a great match with roast duck, rabbit or pork. Also perfectly balances dishes like porcini mushroom risotto, rich pasta dishes or fine cheese.

