

# McPHERSON WINES

## McPherson Family Vineyards Lucie's Promise Grenache Rosé 2020 Winemaker: Jo Nash

Lucie Inara Mourad was born in June 2010 on her family's farm in the Australian countryside. The granddaughter of Andrew McPherson, Lucie (known as Lulu) represents the promise of the new generation, the excitement of the burgeoning family and the strength of the family history that she inherits.



### VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Grenache
Alcohol	14%
Best Consumed	2020 - 2023



### JO'S WINEMAKING / VITICULTURE NOTES

Fruit for the Rose was harvested from our vineyards during March 2020. The juice was run off the skins early, in order to extract only the perfect amount of colour and then inoculated and fermented cool. Post fermentation the wine was fined, cold stabilised and filtered, ready for bottling. The entire process from vineyard to bottle was less than 6 weeks, keeping the wine fresh and vivacious.

### JO'S HARVEST NOTES

I have been making wine with McPherson Wines for 15 years now, and just when you think you have it sorted, bam another challenge comes your way. Vintage 2020 in itself was manageable and promising, yields were low therefore overall tonnages down. Given yields were low, quality is great - the intensity of both colour and flavour in the reds and whites is excellent - there will certainly be some cracking reds from 2020. We were almost through the harvest when the COVID restrictions hit - which provided another level of complexity. However it all worked out in the end, it usually does, and I hope that everyone enjoys our 2020 wines.

### JO'S WINE DESCRIPTION

Lucie's Promise is a delicate, fresh and lively wine, with a lovely perfumed nose of raspberries and strawberries. The palate displays great fruit intensity with underlying hints of mint, reminding us of Lucie's family garden in the Spring.

### JO'S FOOD RECOMMENDATIONS

With excellent length of flavour, not only is the Rosé fresh, fun and easy to drink, it also compliments a vast array of dishes. Try it with oysters, spicy Thai noodles, as an aperitif with antipasto, or simply serve very cold on a hot summer's afternoon.

