

# MCPHERSON WINES



## THREE VINEYARDS

2018 Chardonnay  
Winemaker: Jo Nash

Every vintage I reserve grapes from our three best producing vineyards to make this wine. I love the alchemy of putting the pieces together to create this beautiful, balanced and easy drinking wine. I hope you enjoy – Jo Nash.



### VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Chardonnay
Alcohol	12.5%
Best Consumed	2020 - 2030



### JO'S WINEMAKING / VITICULTURE NOTES

The fruit for the Three Vineyards Chardonnay was chosen from three of our premium vineyards on the border of New South Wales and Victoria. This region has warm sunny days and cool evening temperatures which are perfect for the growing of good quality Chardonnay. We harvested the grapes during the cool of the night to maintain fruit freshness and gently pressed. The fermentation was conducted at cool temperatures ranging between 10-12C, with the fermentation period taking three weeks. The wine was then fined, cold stabilised and filtered before being bottled young and fresh.

### JO'S HARVEST NOTES

Another season by the joys and challenges that Mother Nature continually throws our way! 2018 is a very good year for quality, the season was warm and dry and we were kept on our toes as once we started picking everything ripened up pretty quickly. Intense flavours came in late this year and we held off picking to allow maximum flavour. 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 in 2018.

### JO'S WINE DESCRIPTION

This wine exhibits aromas of peaches and stone fruits which follow through onto a refreshing palate with vibrant acidity. This wine is a youthful drop to be enjoyed now, particularly with food.

### JO'S FOOD RECOMMENDATIONS

Serve slightly chilled on a warm summer's day. This fresh and vibrant Chardonnay will complement fresh salads, seafood and rich pasta dishes.

