

MCPHERSON WINES



Curious 2017 Shiraz

3 STARS 'BEST VALUE' Best Value Buys, Winestate Magazine July/August 2018
Bronze Medal Cowra Wine Show 2018



VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Shiraz
Alcohol	14.5%
Best Consumed	2019 - 2023



JO'S WINEMAKING / VITICULTURE NOTES

The grapes for this Shiraz were picked and crushed during the cool of night, thus ensuring the retention of varietal character, while modern winemaking techniques were employed throughout. Fermentation took place in sweeping arm red fermenters, giving the wine a denser, richer colour and allowing for gentle flavour extraction. Softer tannins are also a result of this process. Careful attention was also paid to the oak selection for the Shiraz. This wine was aged on American oak for approximately 8 months, giving the wine a noticeable, but not an excessive oak influence. The inclusion of some central Victorian fruit into the blend has boosted both the colour and the intensity of flavour.

JO'S HARVEST NOTES

Vintage 2017 is best described as a waiting game. The season was very long with fruit slow to ripen and although the urge just to pick it all was there, we had to bide our time until we had optimal flavours and ripeness. Once I made the decision to pick the grapes came in at an orderly pace, although increased yields due to the rain in spring made the juggling game in the winery even more challenging, with tank space at a premium. We made it through our marathon 2017 vintage and are thrilled with the exceptional quality including a number of really extraordinary parcels.

JO'S WINE DESCRIPTION

A rich, complex wine with mouth filling flavours of ripe plums, chocolate and spice, with a hint of toasty oak.

JO'S FOOD RECOMMENDATIONS

A great match with tomato based pasta dishes or a chargrilled steak.

