

# Curious

**Shiraz | 2018**

SOUTH EASTERN AUSTRALIA



*"Curious? Don't Be"*

## TASTING NOTES

### **Colour**

Medium ruby red.

### **Nose**

A floral bouquet with lifted blackberries.

### **Palate**

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

### **Best consumed**

Now - 2024

### **Food Recommendations**

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

## WINEMAKING

### **Winemaking note**

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.

**Varietal composition** 100% Shiraz

**Alcohol** 14.0%

**Residual Sugar** 2.43 g/L

**Winemaker** Jo Nash



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