

JO NASH

Pinot Noir | 2022

UPPER GOULBURN



Every wine Jo makes has hours of her deliberations, considerations and yes, even palpitations, poured into every bottle on a never-ending hunt for perfection. As soon as we tasted the three wines, we knew they truly reflected aspects of who JO is - stylish, low key, minimalistic, authentic and of great character, strength and magnetism. These wines shine with understated elegance, personality and integrity and are proudly named in her honour.

TASTING NOTES

Colour

Bright crimson.

Nose

Characters of raspberries, strawberries with a hint of black cherry.

Palate

A generous palate, laden with raspberry fruits, plum and supple tannins.

Best consumed

Now - 2031

Food Recommendations

Great with duck and other game meats, medium intensity dishes like porcini mushroom risotto or soft cheese.

WINEMAKING

Winemaking note

Fruit was harvested from 15 year old vines in an exceptional vineyard site from the Penbro Vineyard on the 16th March 2022. The vineyard is situated in the foothills of the Great Dividing Range with the soils influenced by ironstone, clay and gravel - perfect for low yielding vineyards. Tonnages were kept low, (approximately 1.5 tonnes/acre) to allow for maximum quality and flavour. The must was placed in small open pot fermenters and allowed to ferment naturally. I then hand plunged the pots every 8 hours for the duration of the ferment. Once the ferment was dry, the resulting wine was pressed off the skins and given time to settle before allowing a natural secondary fermentation. The wine spent 12 months in French oak barriques, after which the final blending of select barrels took place.

Varietal composition 100% Pinot Noir

Alcohol 12.0%

Winemaker Jo Nash



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