

JO NASH

Shiraz | 2019
SUNBURY



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, are proudly named in her honour.

TASTING NOTES

Colour

Rich liver red with purple hue.

Nose

Stunning aromas of ripe sweet berries coupled with a floral, violet perfume and decadent chocolate suggestions.

Palate

Harmoniously balanced with brooding fruits and carefully integrated French oak, this wine offers intense blackberries and dark plums with a lingering spicy finish.

Best consumed

Now - 2030

Food Recommendations

This Shiraz is a wonderful partner to char grilled steak, rich red meat dishes and hearty pastas. Its wide appeal makes it a perfect dinner party wine with your nearest and dearest.

WINEMAKING

Winemaking note

Fruit was harvested from 15 year old vines in an exceptional vineyard site in Sunbury on the 28th March 2019. The vineyards are situated on granitic sand and rock, which give the wine notable terroir. Tonnages were kept low, (approximately 1.5tonnes/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 8hours 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 to commence. Separate parcels of the wine spent 12 months in French oak puncheons, after which the final blending of select parcels took place.

Varietal composition 100% Shiraz

Alcohol 14.5%

Winemaker Jo Nash



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