

La Vue

Pinot Noir | 2018
VICTORIA



Our modern, textural range of La Vue Wines has been created with beauty in mind. The gentle imagery on the label reflects the delicate, bespoke nature of each of these wines. Dry, crisp acidity combines with savoury tannins to form enchanting wines with a gentle nature.

TASTING NOTES

Colour

Pale crimson red.

Nose

The aroma is enticing with intense plum, cherry and strawberry fruit with a hint of spicy oak.

Palate

The fresh fruit momentum continues on the palate with vibrant plum and dark stone fruits finishing with some firm acid, beautiful tannins and integrated oak.

Best consumed

Now - 2023

Food Recommendations

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

WINEMAKING

Winemaking note

The grapes for this Pinot Noir were picked and crushed during the cool of night to retain their 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.

Varietal composition 100% Pinot Noir

Alcohol 14.0%

Residual Sugar 2.19 g/L

Winemaker Jo Nash



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