



**PINOT GRIS | 2019**  
KING VALLEY, VICTORIA



*Released for the first time in 2014, the MWC Wines are made with food in mind. Soft, savoury, earthy styles with a European influence, they are a rustic style full of interesting, complex characters made for those who love great, honest wines.*

## TASTING NOTES

### **Colour**

Yellow - golden with a faint blush.

### **Nose**

Aromatic nuances of pears, lychees and exotic spice.

### **Palate**

A complex, textural and slightly savoury with hints of spicy pear and red apple.

### **Best consumed**

Now - 2024

### **Food Recommendations**

Chilli squid and freshly shucked oysters or pan fried salmon with warm chilli lime sauce.

## WINEMAKING

### **Winemaking note**

The fruit for the MWC Pinot Gris was sourced from the hills of the cool climate Strathbogie Ranges and the Victorian side of the Murray River. The Strathbogie Ranges has warm sunny days and cool evening temperatures which are perfect for the growing of good quality Pinot Gris. The Northern Victoria fruit experiences warmer days and nights causing riper characteristics to develop in the grape and the blending of the different growing areas adds interesting and complex layers to the wine. The grapes were harvested during the cool of the night to maintain fruit freshness and gently pressed to minimise phenolic characters. The wine was fermented in various parcels, with a small portion receiving careful oak treatment, with extended lees contact to build structure yet retain good fruit balance. As Pinot gris is naturally a red wine grape, we have allowed the wine to retain its natural colour during the winemaking process, resulting in a fuller bodied wine with a lovely aromatic profile.

**Varietal composition** 100% Pinot Gris

**Alcohol** 13.5%

**Residual Sugar** 3.47 g/L

**Winemaker** Jo Nash



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