

MWC
BLOODY GOOD WINE
SINCE 1968

PINOT GRIS | 2023
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

Bright gold with a faint rose 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 - 2027

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 grown in our vineyards, in the glorious King Valley. This region has warm sunny days and cool evening temperatures which are perfect for the growing of good quality Pinot Gris. 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 extended lees contact to build structure yet retain good fruit balance. As Pinot gris is a wine grape with a naturally darker skin colour, we have allowed the wine to retain some of its natural colour during the winemaking process, resulting in a fuller bodied wine with a lovely aromatic profile.

Varietal composition 100% Pinot Gris

Alcohol 12.5%

Winemaker Jo Nash and Olivia Forbes



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