MºPHERSON WINES



2017 Pinot Noir

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.



91 POINTS Wine Spectator 201991 POINTS James Suckling 2019

VINTAGE INFORMATION

Region Victoria
Varietal 100% Pinot Noir

Alcohol 13.5% Best Consumed 2019 – 2029



JO'S WINEMAKING / VITICULTURE

The grapes for this Pinot Noir were picked from single vineyards located in North Eastern Victoria. Crushed during the cool of night to retain their varietal character, while modern winemaking techniques were employed throughout the winemaking process. Fermentation took place in sweeping arm red fermenters, giving the wine a dense, rich colour and allowing for gentle and maximum flavour extraction.

JO'S HARVEST NOTES

Vintage 2017 is best described as a waiting game. The season was very long with fruit slow to ripen and although the urge just to pick it all was there, we had to bide our time until we had optimal flavours and ripeness. Once I made the decision to pick the grapes came in at an orderly pace, although increased yields due to the rain in spring made the juggling game in the winery even more challenging, with tank space at a premium. We made it through our marathon 2017 vintage and are thrilled with the exceptional quality including a number of really extraordinary parcels.

JO'S WINE DESCRIPTION

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

JO'S FOOD MATCHES

A great match with roast duck, rabbit and other game meats or medium intensity dishes like porcini mushroom risotto or fine cheese.

