



Pinot Noir | 2018
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 wonderful, honest wines.

TASTING NOTES

Colour

Dark crimson red.

Nose

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

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

This Pinot is a great match with roast duck, rabbit or pork. Also perfectly balances dishes like porcini mushroom risotto, rich pasta dishes or fine cheese.

WINEMAKING

Winemaking note

The grapes for this Pinot Noir were picked from single vineyards located in North Eastern Victoria. Grapes were crushed during the cool of the evening 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.

Varietal composition 100% Pinot Noir

Alcohol 13.5%

Residual Sugar 2.49 g/L

Winemaker Jo Nash



91 Pts The Real Review Nick Butler, Feb 2020



MCPHERSONWINES.COM.AU |  mcpersonwines

MCPHERSON WINES