



Shiraz Mourvedre | 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 great, honest wines.



TASTING NOTES

Colour

Bright crimson.

Nose

This is a bold, modern Australian wine exhibiting aromas and flavours of blackberry and spice.

Palate

Rich, earthy with elegant and supple tannins. The rich and full palate is complemented by hints of French oak leading to a seamless finish.

Best consumed

Now - 2031

Food Recommendations

This Shiraz Mourvedre is perfectly paired with char grilled steak, rich red meat dishes or mushroom risotto. Its wide appeal makes it the perfect dinner party wine!

WINEMAKING

Winemaking note

Fruit for the McPherson Wine Co. Shiraz Mourvedre was harvested from select vineyard sites within Central Victoria. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine were aged on French oak staves for 8 months, after which the final blending of select parcels took place. The resulting wine is ripe, complex and wonderfully rich and brooding. This is in part due to the distinct Shiraz parcels, but also as a result of the Mourvedre which imparts a fruit driven yet earthy character to the wine.

Varietal composition 95% Shiraz 5% Mourvedre

Alcohol 14.5%

Residual Sugar 0.42 g/L

Winemaker Jo Nash



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