

**Shiraz Mourvedre | 2021**  
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 - 2033

**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 MWC Shiraz Mourvedre was harvested from select vineyard sites within 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 for twelve 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%

**Winemaker** Jo Nash

