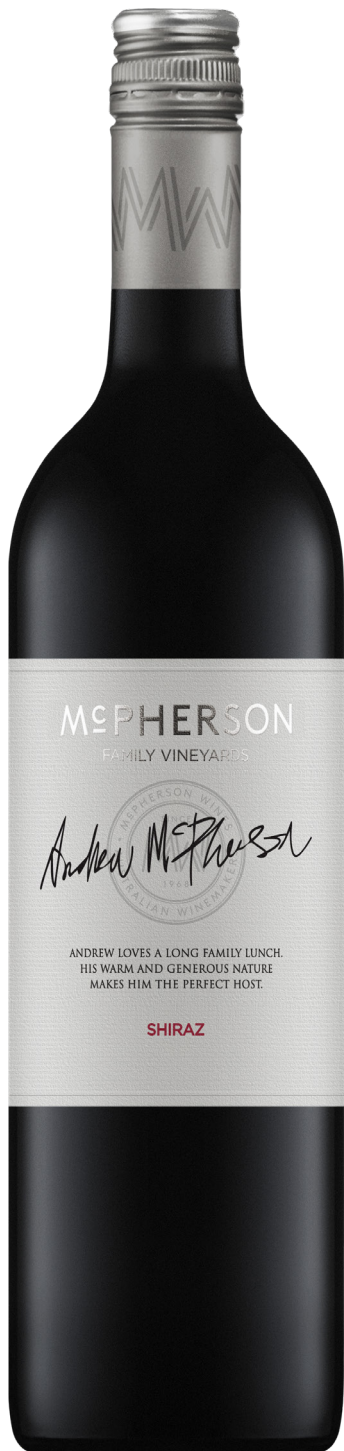


MCPHERSON

FAMILY VINEYARDS

SHIRAZ | 2022

South Eastern Australia



A colourful character, Andrew McPherson has spent his working life making wine and has made an incredible contribution to the Australian Wine Industry. Andrew loves a great Shiraz and a great Sunday lunch, combining the two with family and friends on most weekends.



TASTING NOTES

Colour

Deep purple.

Nose

Black cherry, blueberry and mixed spice.

Palate

Ripe blackberries, plums and a hint of pepper on the palate.

Best consumed

Now - 2032

Food Recommendations

Try this wine with Char-grilled steak or a rich, spicy tomato based pasta dish such as Spaghetti Bolognaise or Lasagne - a perfect match!

WINEMAKING

Winemaking note

The grapes for this Shiraz were picked and crushed during the cool of night, thus ensuring the retention of varietal character, while modern winemaking techniques were employed throughout, all of which help to create the signature McPherson style. Fermentation took place in sweeping arm red fermenters, giving the wine a denser, richer colour and allowing for gentle flavour extraction. Softer tannins are also a result of this process, an important feature of the McPherson Shiraz style. Careful attention was also paid to the oak selection for the Shiraz. This wine was aged on French oak for approximately 12 months, giving the wine a noticeable, but not excessive, oak influence. The inclusion of almost 50% Central Victorian fruit into the blend has boosted both the colour and the intensity of flavour.

Varietal composition 100% Shiraz

Alcohol 14.5%

Winemaker Jo Nash and Olivia Forbes



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