



MOON STRUCK

2015 SHIRAZ TEMPRANILLO

Hand-picked with grapes gathered in the still on the night, Moonstruck is made for those who like to howl at the moon

Winemaker: Jo Nash



VINTAGE INFORMATION

Region: Central Victoria

Varietal: 80% Shiraz | 20% Tempranillo

Alcohol: 14.5%

Best Consumed: 2017 - 2022

JO'S WINEMAKING / VITICULTURE

Fruit was harvested from select vineyard sites within Central Victoria during March/April 2015. 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 spent between 6 and 12 months on French oak, 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, however also as a result of the Tempranillo which imparts a fruit driven yet earthy character to the wine.

JO'S HARVEST NOTES

As a Winemaker, the challenges that each harvest brings never cease to amaze me. Just when you think you have an understanding of what's going on, another season hits bringing with it yet another challenge and a completely new scenario. In 2015 we had little rain and warm temperatures, leading to fast ripening early in the season. Once temperatures cooled, things slowed down and we saw an increase in flavours and quality resulting in a very good year all round.

JO'S WINE DESCRIPTION

Rich, with elegant and chalky tannins, this wine is a lovely blend of blackberry and pepper with a hint of savoury fruit and wonderful length. With well integrated French oak complimenting the spicy palate, this is a wine to be enjoyed with food, allowing the lengthy chalky tannins of the Tempranillo to compliment the ripe Shiraz fruit.

JO'S FOOD RECOMMENDATIONS

This savoury, easy drinking red is the perfect pizza wine. Or open a bottle on a lazy Summer evening, fire up the barbeque, serve with charcuterie or cheese platters and you'll see the magic.

McPherson WINE Co.

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