

# MOON STRUCK

**Shiraz Tempranillo | 2017**  
CENTRAL VICTORIA



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

## TASTING NOTES

### **Colour**

Crimson red.

### **Nose**

Combination of spice, cherry and mulberry.

### **Palate**

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.

### **Best consumed**

Now - 2025

### **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.

## WINEMAKING

### **Winemaking note**

Fruit was harvested from select vineyard sites within Central Victoria during March/April 2017. 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.

**Varietal composition** 70% Shiraz & 30% Tempranillo

**Alcohol** 14.0%

**Residual Sugar** 0.42 g/L

**Winemaker** Jo Nash



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