

MCPHERSON WINES

Strange Birds 2018 Shiraz Winemaker: Jo Nash

These strange little birds, reminiscent of an aerial view of the Australian landscape, remind us that we see things a little differently down here. Made with love by one of the most exotic and strangest of birds, Jo Nash.



VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Shiraz
Alcohol	14.0%
Best Consumed	2019 - 2025



JO'S WINEMAKING / VITICULTURE NOTES

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. 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 Shiraz style. Careful attention was also paid to the oak selection for the Shiraz. This wine was aged on French oak for approximately 8 months, giving the wine a soft, not excessive oak influence. The inclusion of some central Victorian fruit into the blend has boosted both the colour and the intensity of flavour.

JO'S HARVEST NOTES

It's a wrap for another season and once again Mother Nature has dished us out a few challenges! Due to an extremely hot January vintage began a week or two later than normal, and once we got picking whites and reds rolled in at a cracking pace. White yields were lower than anticipated whilst reds were on par with previous years. Overall it was another great vintage with bright and fresh whites and beautifully coloured, rich reds.

JO'S WINE DESCRIPTION

A beautifully rich and flavoursome wine with notes of wild berries, dark cherries and a hint of spicy pepper. This is a medium bodied, modern Australian wine with a rich and full palate, impressive length and a great finish.

JO'S FOOD RECOMMENDATIONS

Our 2018 Strange Birds Shiraz is made with food in mind. Perfect with char grilled anything, or a robust pasta or woodfired pizza.

