

MCPHERSON WINES



THREE VINEYARDS

2017 Chardonnay

Every vintage I reserve grapes from our three best producing vineyards to make this wine. I love the alchemy of putting the pieces together to create this beautiful, balanced and easy drinking wine. I hope you enjoy – Jo Nash.



VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Chardonnay
Alcohol	12.5%
Best Consumed	2019 - 2029



JO'S WINEMAKING / VITICULTURE NOTES

The fruit for the Three Vineyards Chardonnay was chosen from three of our premium vineyards in Central Victoria. This region has warm sunny days and cool evening temperatures which are perfect for the growing of good quality Chardonnay. We harvested the grapes during the cool of the night to maintain fruit freshness and gently pressed. The fermentation was conducted at cool temperatures ranging between 10-12C, with the fermentation period taking three weeks. The wine was then fined, cold stabilised and filtered before being bottled young and fresh.

JO'S HARVEST NOTES

Vintage 2017 is best described as a waiting game. The season was very long with fruit slow to ripen and although the urge just to pick it all was there, we had to bide our time until we had optimal flavours and ripeness. Once I made the decision to pick the grapes came in at an orderly pace, although increased yields due to the rain in spring made the juggling game in the winery even more challenging, with tank space at a premium. We made it through our marathon 2017 vintage and are thrilled with the exceptional quality including a number of really extraordinary parcels.

JO'S WINE DESCRIPTION

This wine exhibits aromas of peaches and stone fruits which follow through onto a refreshing palate with vibrant acidity. This wine is a youthful drop to be enjoyed now, particularly with food.

JO'S FOOD RECOMMENDATIONS

Serve slightly chilled. Will complement fresh salads, seafood dishes and creamy pasta dishes.

