

# THREE VINEYARDS

**Chardonnay  
Pinot Noir | 2019**  
SOUTH EASTERN AUSTRALIA



*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.*

## TASTING NOTES

### **Colour**

Pale straw.

### **Nose**

A fresh and delicate nose with light fruits and yeasty tones, complimented by a hint of fresh berries and cream.

### **Palate**

The Chardonnay offers both complexity and fruit on the palate, whilst the Pinot Noir brings an elegance and sophistication to complete the overall package.

### **Best consumed**

Now - 2023

### **Food Recommendations**

A brilliantly versatile wine, exceptional as an aperitif or starter. It is delicious served with a seafood entrée or Thai stir-fry and is superb with fresh fruit and dessert at the end of a meal.

## WINEMAKING

### **Winemaking note**

Fruit for the McPherson Moscato was harvested from a select vineyard within the Swan Hill region of Victoria. The fruit was crushed, pressed and cold settled before being inoculated. The juice was also fined prior to inoculation to ensure that the final wine is smooth and easy to drink. The fermentation was conducted at very cool temperatures ranging between 8-10°C, with the fermentation period taking 10 days. To make certain sugar / alcohol balance was perfect, the ferment was measured daily for sugar and alcohol levels. The final wine was then fined, cold stabilised and filtered within a week to ensure the retention of the spritz and to keep the wine as fresh and fruity as possible.

**Varietal composition** 60% Chardonnay 40% Pinot Noir

**Alcohol** 12.0%

**Winemaker** Jo Nash



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