

THREE VINEYARDS

Chardonnay Pinot Noir | 2022
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 - 2027

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

This wine was crafted from 88% Chardonnay and 12% Pinot Noir grapes, chosen from our three best performing vineyards. Grapes were picked and crushed during the cool of night to retain their fresh, varietal flavours. The juice was then divided into three select parcels. Each parcel underwent a different treatment such as malolactic fermentation; fermentation and time with French oak; or spending an extended period on yeast lees. Each treatment resulted in an individually flavoured parcel of wine, and the unique character and personality of the final blend is a result of the special handling of these separate parcels.

Varietal composition 88% Chardonnay, 12% Pinot noir

Alcohol 11%

Winemaker Jo Nash



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