

THREE VINEYARDS

Pinot Grigio | 2023

Murray Darling NSW



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.

TASTING NOTES

Colour

Pale straw.

Nose

Aromas of spiced pear, lime and lychee with hints of passionfruit.

Palate

The palate displays appealing tropical fruit flavours with an underlying citrus zing.

Best consumed

Now - 2027

Food Recommendations

This Pinot Grigio has been made with food in mind. Enjoy with anything from the sea or modern Asian food. Try with grilled fish, oysters, Thai salad, sushi or sashimi.

WINEMAKING

Winemaking note

The fruit for the Three Vineyards Pinot Grigio is hand-picked from three of our premium vineyards. Our region has warm sunny days and cool evening temperatures which are perfect for the growing of good quality Pinot Gris. 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.

Varietal composition 100% Pinot Grigio

Alcohol 12%

Winemaker Jo Nash and Olivia Forbes



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