

# THREE VINEYARDS

**Shiraz | 2018**

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**

Deep purple.

### **Nose**

A fusion of aromas such as mulberry, lifted pepper spice and raspberry.

### **Palate**

Delicious ripe blackberries, plums and a hint of spice.

### **Best consumed**

Now - 2030

### **Food Recommendations**

This Shiraz is made to be enjoyed with food. Try with Charcuterie or robust cheese. Char-grilled steak, or a rich, spicy tomato based pasta dish such as Spaghetti Bolognese or Lasagne love this wine and work beautifully together.

## WINEMAKING

### **Winemaking note**

Fruit for this Three Vineyards Shiraz was harvested from three vineyard sites within Central Victoria. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine were aged on French oak for eight months, after which the final blending of select parcels took place

**Varietal composition** 100% Shiraz

**Alcohol** 13.0%

**Winemaker** Jo Nash



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