

McPherson WINE Co.

EST. 1968

MCPHERSON CHARDONNAY PINOT NOIR NV

With a focus on traditional winemaking craftwork and state-of-the-art technology, McPherson wines are made to be easy-drinking, fruit driven styles with generous mouth-filling flavours. For almost 40 years the McPherson family have been committed to producing high quality wines at an affordable price.

84 Points James Halliday's Wine Companion 2013



VINTAGE INFORMATION

Region	Central Victoria
Varietal	85% Chardonnay, 15% Pinot Noir
Alcohol	12%
Best Consumed	2013 - 2016

WINEMAKING / VITICULTURE

This wine was crafted from 85% Chardonnay and 15% Pinot Noir grapes, sourced from our vineyards in the Goulburn Valley and the Strathbogie Ranges. Grapes were picked and crushed during the cool of night to retain their fresh, varietal flavours. The juice was then divided into 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.

WINE DESCRIPTION

A fresh and delicate nose with light fruits and yeasty tones, complimented by a hint of fresh berries and cream. The Chardonnay offers both complexity and fruit on the palate, whilst the Pinot Noir brings an elegance and sophistication to complete the overall package. A lovely, fresh wine with a lingering bead and a persistent length.

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.