



2017 McPherson Moscato

Andrew and Nicki McPherson established a small vineyard in country Australia in 1968. With their family's help they built one of Australia's leading wineries and are widely recognised as pioneers of the Australian Wine Industry. Today, McPherson Wines are being enjoyed in twenty six countries across the globe and are one of Australia's largest family owned wineries. The wines are celebrated for their beautifully crafted, fruit driven, Australian style.

Winemaker: Jo Nash

Every Spring, Andrew McPherson's young granddaughter Aimee plants a garden of flowers at the front of her family home. The gorgeous fragrances and colours of Aimee's flowers in full bloom never fail to lift our spirits and bring a smile to our faces.



VINTAGE INFORMATION

Region	Victoria
Varietal	100% Muscat
Alcohol	6.0%
Best Consumed	2017 - 2020

JO'S WINEMAKING / VITICULTURE

Fruit for the McPherson Moscato was harvested from a select vineyard within the Swan Hill region of Victoria during late February 2017. 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.

JO'S HARVEST NOTES

Vintage 2017 is best described as a waiting game. The season was very long with fruit slow to ripen and although the urge just to pick it all was there, we had to bide our time until we had optimal flavours and ripeness. Once I made the decision to pick the grapes came in at an orderly pace, although increased yields due to the rain in spring made the juggling game in the winery even more challenging, with tank space at a premium. We made it through our marathon 2017 vintage and are thrilled with the exceptional quality including a number of really extraordinary parcels.

JO'S WINE DESCRIPTION

Our 2017 Moscato is named in honour of Aimee's Garden. With lifted floral aromas and flavours of strawberries, rose petals and a hint of musk, this wine has a fine spritz, an uplifting finish and is best enjoyed chilled.

JO'S FOOD RECOMMENDATIONS

Easy drinking with low alcohol and a slight spritz on the palate, our 2017 Moscato is perfect for a Sunday afternoon tippie. Served chilled with lime and mint at a garden party, or it partners beautifully with a spicy Asian curry or Thai salad.