

McPHERSON WINES



2017 Heathcote Shiraz

Released for the first time in 2014, the MWC wines are made with food in mind. Soft, savoury, earthy styles with a European influence, they are a rustic style full of interesting, complex characters made for those who love great, honest wines.



VINTAGE INFORMATION

Region	Heathcote, Victoria
Varietal	100% Shiraz
Alcohol	14%
Best Consumed	2019 – 2024



JO'S WINEMAKING / VITICULTURE

This parcel of Shiraz fruit was grown in the ancient Cambrian soils of Heathcote in Central Victoria. Crushing during the cool of the night followed by fermentation in sweeping arm red fermenters has allowed gentle extraction of rich flavour and colour. Modern winemaking techniques were employed throughout the process to retain varietal character while maturation in French oak has added smooth tannins complementing the rich fruit.

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

The journey begins with inviting aromas of ripe red berries, white pepper and dark cherries. This spicy fruit continues on the palate along with lively acidity and elegant tannins creating a luxurious texture that lingers and entices you into taking another sip.

JO'S FOOD MATCHES

This wine has been made with food in mind. It is a great match with roast beef, lamb or game meats, and medium intensity dishes like porcini mushroom risotto or fine cheese.

