

# MCPHERSON WINES



## 2018 Chardonnay

Released for the first time in 2015, Sunburnt is made for those who love to enjoy the warmth of the sun and the chill of a great Australian white wine in equal measure.



### VINTAGE INFORMATION

Region	Goulburn Valley, Central Victoria
Varietal	100% Chardonnay
Alcohol	13.0%
Best Consumed	2019 - 2022



### JO'S WINEMAKING / VITICULTURE NOTES

The fruit for the Sunburnt Chardonnay was grown in our vineyards in the Goulburn Valley. This region has long, baking, sunny days and mild evening temperatures - perfect for the growing of great Chardonnay. The grapes were harvested during the cool of the night to maintain fruit freshness. The wine was barrel fermented in various parcels, with extended lees contact to build structure yet retain good fruit balance.

### JO'S HARVEST NOTES

Another season by the joys and challenges that Mother Nature continually throws our way! 2018 is a very good year for quality, the season was warm and dry and we were kept on our toes as once we started picking everything ripened up pretty quickly. Intense flavours came in late this year and we held off picking to allow maximum flavour. The whites are all fruit forward, with lovely fresh acidity whilst the reds have excellent colour and flavour to match. This vintage is a beauty and subsequently we have made some cracking wines in 2018.

### JO'S WINE DESCRIPTION

A rich and textual wine displaying lovely aromas of tropical fruits with a hint of apple and spice. The palate is mouth-filling and generous with excellent length and harmony carrying the fruit to a full clean finish. Lovely light oak balances and completes the picture. A marvellous wine match with any meal and is best served slightly chilled to allow the full texture of the wine to flourish.

### JO'S FOOD RECOMMENDATIONS

Great with anything from the sea! Think salt and pepper calamari, freshly shucked oysters or char grilled chilli salmon with a dash of lime.

