

MCPHERSON WINES



Three Vineyards 2017 Shiraz

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.



VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Shiraz
Alcohol	14.0%
Best Consumed	2018 - 2028

JO'S WINEMAKING / VITICULTURE NOTES

Fruit for this Three Vineyards Shiraz was harvested from three vineyard sites within Central Victoria during March/April 2017. 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.

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

My Three Vineyards 2017 Shiraz is deep purple, with delicious ripe blackberries, plums and a hint of spice. This is a medium bodied, modern Australian wine with a rich and full palate, impressive length and a great finish.

JO'S 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.

