

MWC

Shiraz | 2023

HEATHCOTE

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.

TASTING NOTES

Colour

Bright garnet.

Nose

Inviting aromas of ripe red berries, white pepper and dark cherries.

Palate

The spicy fruit continues on the palate along with lively acidity and elegant tannins creating a luxurious texture.

Best consumed

Now - 2034

Food Recommendations

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.

WINEMAKING

Winemaking note

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.

Varietal composition 100% Shiraz

Alcohol 14.5%

Winemaker Olivia Forbes and Jo Nash



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