

## 2015 PINOT GRIS

Released for the first time in 2014, the **MWVC** 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.

**Wine by Jo Nash.**



Central & Western Victoria Wine Show Results, Winestate Magazine, March/April 2016

**Bronze Medal** Victorian Wine Show 2015

### VINTAGE INFORMATION

<b>Region</b>	Central Victoria
<b>Varietal</b>	100% Pinot Gris
<b>Alcohol</b>	13.5%
<b>Best Consumed</b>	2015 – 2019

### HARVEST NOTES

As a Winemaker, the challenges that each harvest brings never cease to amaze me. Just when you think you have an understanding of what's going on, another season hits bringing with it yet another challenge and a completely new scenario. In 2015 we had little rain and warm temperatures, leading to fast ripening, early in the season. Once temperatures cooled, things slowed down and we saw an increase in flavours and quality.

### WINEMAKING / VITICULTURE

The fruit for the MWVC Pinot Gris was sourced from the hills of the cool climate Strathbogie Ranges. This region has warm sunny days and cool evening temperatures which are perfect for the growing of good quality Pinot Gris. The grapes were harvested during the cool of the night to maintain fruit freshness and gently pressed to minimise phenolic characters. The wine was fermented in various parcels, with a small portion receiving careful oak treatment, with extended lees contact to build structure yet retain good fruit balance.

As Pinot Gris is naturally a red wine grape, we have allowed the wine to retain its natural colour during the winemaking process, resulting in a fuller bodied wine with a lovely aromatic profile.

### WINE DESCRIPTION

Sourced from premium grape growing regions in Victoria, this wine shows a slightly blush colour due to the juice having extended contact with the grape skins. This has produced a complex, textural and slightly savoury Pinot Gris with aromatic nuances of pears, lychees and exotic spice. Hints of spicy pear and red apple appear on the palate.

### FOOD MATCHES

Chilli squid and freshly shucked oysters or pan fried salmon with warm chilli lime sauce.



**McPherson WINE Co.**

EST. 1968