

CHAPTER THREE

Shiraz Viognier

The story continues at McPherson Wines with the release of Chapter Three...

This is the third range to be released into the McPherson portfolio and has been created with the finest attention paid to viticultural practices and winemaking techniques to achieve wines of perfect harmony, great style and superb quality.



VINTAGE INFORMATION

Vintage	2007
Region	Central Victoria
Varietal	96% Shiraz, 4% Viognier
Alcohol	14.5%
Best Consumed	2010 - 2020

60% New French Oak, 40% 1 Year Old French Oak
Mixture of Hogshead (300 Litre) and Puncheons (500 Litre)
12 months maturation

WINEMAKING / VITICULTURE

Fruit for the Shiraz Viognier was harvested from 15 year old vines in exceptional vineyard sites within Central Victoria during April 2007. The vineyards are situated on various soil types being sandy loam and granitic soil, which give the wine notable *terroir*. Tonnages were kept low, to approximately 3 tonnes/acre to allow for quality and flavour to exceed expectations.

The Shiraz and Viognier were co-fermented in small open vat fermenters which were hand plunged every 8 hours for the duration of the ferment. Once the ferment was dry, the resulting wine was pressed off the skins and given time to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine spent 12 months in French oak, after which the final blending of select parcels took place.

HARVEST NOTES

The growing season in 2007 was dry and warm with vintage starting two weeks earlier than expected and finishing a month earlier than usual, this being the quickest vintage in our history. As a result the yields were down approximately 30% in our Central Victorian vineyards and quality was of an extremely high standard. Berry size was small and bunch weights were lighter and this has seen an increase in flavour and intensity across the board. This season was definitely about quality rather than quantity.

WINE DESCRIPTION

This wonderfully dark, inky red wine created from cool climate Central Victorian Shiraz complexed with a splash of Viognier, is redolent of concentrated black fruits and wild blueberries. Harmoniously balanced with brooding fruits and carefully integrated French oak, this wine offers intense blackberries and dark plums with a lingering spicy finish. With an eternal palate of richness and spice, this is a wine that will surely reward those who offer it time.

FOOD RECOMMENDATIONS

A perfect accompaniment to a Sizzling Steak and Venison Sausages, or why not be daring and try it with Chocolate Cake.