

# MWC CABERNET SAUVIGNON VICTORIA 2017

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.

McPherson Wines was established in 1968. Andrew and his wife, Nicki, live in the beautiful hills of the Strathbogie Ranges overlooking the vines that grow the grapes that make MWC's beautiful, elegant wines. They oversee the day to day operations of their Central Victorian Winery and world class bottling facility. 'I love the wines that Jo is making and consider her to be one of Australia's best winemakers. She has an amazing ability to make wonderful wines at every level, and continues to amaze us with her incredible wines.' – Andrew McPherson

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, MWC had to bide their time until they had optimal flavours and ripeness. Once the decision was made 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. Jo and team made it through the marathon 2017 vintage and are thrilled with the exceptional quality including a number of really extraordinary parcels.

This medium bodied wine displays notes of rich black fruits and berries complemented with elegant oak and a nuance of chocolate. Perfectly balanced, with a firm, smooth tannin structure, the wine finishes with an enduring length of ripe fruit and cedary oak.

#### REGION

Goulburn Valley, Victoria

#### VINEYARD(S)

Sunbury - 16 year old vines

## **SOIL**

Sandy soils

#### **VARIETIES**

100% Cabernet Sauvignon

## FARMING

Sustainable

#### FERMENTATION

Must fermented in static red fermenters / pumped over every 8 hours / resulting wine pressed off skins and settled prior to spontaneous secondary fermentation

## ELEVAGE

Separate parcels spent between 6 and 12 months in French oak / final blending of select parcels

# TECHNICAL

Alc: 13.5%

