



## 2018 MWC

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Variety:	Cabernet Sauvignon
Region:	Victoria
Vineyard(s):	Single vineyard in Goulburn Valley
Soil(s):	Sand
Viticulture:	Sustainable / Many organic practices
Fermentation:	Sweeping arm red fermenters
Elevage:	6-12 months in neutral French oak
Alcohol:	14.5%

*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 wonderful, honest wines.*

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### THE WINE

Fruit was harvested from 16 year old vines in exceptional sites from MWC's Goulburn Valley vineyard. The vineyard is of sandy soils with excellent draining providing ideal conditions for growing high quality fruit. Tonnages were kept low to allow for maximum quality and flavour.

2018 was a very good year for quality and the season was warm and dry. Intense flavours came in late this year and we held off picking for as long as possible to allow maximum flavour.

"This medium bodied wine displays notes of rich black fruits and berries complimented with elegant oak and a nuance of chocolate." - Jo Nash, Winemaker

### THE WINERY

MWC is one of the most exciting wines in the HWB portfolio as it provides a series of elegant, nuanced, and finely textured wines that anyone can drink, on any day of the week.

Jo Nash is the talented winemaker. She plied her trade at McPherson (under owner, Andrew) after leaving college and in 2011 was handed the keys and has been steering the ship. Her uncompromising approach to quality across the board is on display when she can be found harvesting Pinot Gris and Pinot Noir in the dead of the night to maintain freshness and balance.



**Hudson Wine Brokers**