



## 2018 MWC

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Variety:	Shiraz 95% / Mourvedre 5%
Region:	Victoria
Vineyard(s):	Single vineyards in Central Victoria
Soil(s):	Sand
Viticulture:	Sustainable / Many organic practices
Fermentation:	Sweeping arm red fermenters
Elevage:	Separate parcels in neutral oak for 8 months
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

“I love making (and drinking) this wine! Rich, earthy with elegant and supple tannins; this Rhone inspired wine is a lovely blend of cool-climate spicy shiraz combined with mild climate full-bodied shiraz finely tempered by the savoury tannins of mourvedre. This is a bold, modern Australian wine exhibiting aromas and flavours of blackberry and spice. The rich and full palate is complimented by hints of French oak leading to a seamless finish. Great to drink young, however time will reward those with patience....” - 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**