



## 2019 MWC

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Variety:	Pinot Gris
Region:	Victoria
Vineyard(s):	Vineyards in Strathbogie Ranges & Central Victoria
Soil(s):	Alluvial
Viticulture:	Sustainable / Many organic practices
Fermentation:	Stainless steel
Elevage:	Tank & small percentage lees treatment in neutral oak
Alcohol:	12.5%

*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

The fruit for the MWC Pinot Gris was sourced from the hills of the cool climate Strathbogie Ranges and the Victorian side of the Murray River. The Strathbogie Ranges has warm sunny days and cool evening temperatures which are perfect for the growing of good quality Pinot Gris. The Northern Victoria fruit experiences warmer days and nights causing riper characteristics to develop in the grape, and the blending of the different growing areas adds interesting and complex layers to the wine.

“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.” - 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**