

20 KNOTS

SHIRAZ | 2023

South Eastern Australia



Cruising at 20 Knots, because life's too short to anchor in the shallows.



TASTING NOTES

The Shiraz grapes in this blend were carefully harvested to preserve their distinctive qualities. Enjoy a palate of luscious blackberries, plums, and a subtle touch of pepper.

Best consumed

Now - 2032

Food Recommendations

Try this wine with a wagyu barbequed steak, or slow cooked, rich beef ribs. Also pairs well with spicy tomato based pasta dishes such as oven roasted pasta puttanesca.

WINEMAKING

Winemaking note

The grapes for this Shiraz were picked and crushed during the cool of night, thus ensuring the retention of varietal character, while modern winemaking techniques were employed throughout, all of which help to create the signature McPherson style. Fermentation took place in sweeping arm red fermenters, giving the wine a denser, richer colour and allowing for gentle flavour extraction. Softer tannins are also a result of this process, an important feature of the McPherson Shiraz style. Careful attention was also paid to the oak selection for the Shiraz. This wine was aged on French oak for approximately 8 months, giving the wine a noticeable, but not an excessive oak influence. The inclusion of some central Victorian fruit into the blend has boosted both the colour and the intensity of flavour.

Varietal composition 100% Shiraz

Alcohol 13.5%

Winemaker Jo Nash and Olivia Forbes



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