



2022 MWC Pinot Noir



Variety:	Pinot Noir
Region:	Victoria
Vineyard(s):	Singles vineyard in Yea Valley
Soil(s):	Alluvial
Viticulture:	Sustainable / Many organic practices
Fermentation:	Sweeping arm red fermenters
Elevage:	8-12 months in neutral French oak
Alcohol:	13.0%

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.

THE WINE

The grapes for this Pinot Noir were picked from single vineyards in North Eastern Victoria. Grapes were crushed during the cool of the evening to retain their varietal character, while modern winemaking techniques were employed throughout the winemaking process. Fermentation took place in sweeping arm red fermenters, giving the wine a dense, rich color and allowing for gentle and maximum flavor extraction.

This Pinot is a great match with roast duck, rabbit, or pork. Also perfectly balances dishes like porcini mushrooms risotto, rich pasta dishes or fine cheese.

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