



## 2021 MWC Cabernet Sauvignon

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Variety:	100% 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 18 year old vines in exceptional vineyard sites from our GV vineyard. The vineyard is of sandy soils, with excellent draining providing ideal conditions for growing high quality fruit. Tonnages were kept low, (approximately 3 tonnes/acre) to allow for maximum quality and flavor. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle prior to spontaneous secondary fermentation. Separate parcels of the wine spent between 6 and 12 months in French oak barriques, after which the final blending of select parcels took place

### 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