



2022 MWC Chardonnay



Variety:	Chardonnay
Region:	Victoria
Vineyard(s):	Single Vineyard in Goulburn Valley
Soil(s):	Alluvial
Viticulture:	Sustainable / Many organic practices
Fermentation:	Neutral yeast in 500L new French puncheons
Elevage:	12 months in French puncheons
Alcohol:	13.5%

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.

THE WINE

An extremely quaffable Chardonnay sourced from MWC's vineyard in the cool climate region of Central Victoria. Perfectly balanced, this delicious wine exhibits flavors of lemon meringue, citrus fruit and yellow apple, complemented by a touch of oak and finishing with a round and pleasant mouthfeel.

"This Chardonnay is from our local vineyard on the banks of the Goulburn River located 2 miles from the winery. It has the least amount of time from when its picked in the cool of the night until it starts being processed. It's the only chardonnay we make that gets barrel treatment from start to finish. My favorite wine to make!" - Gary Williams, MWC

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