

MOON STRUCK

MOON
STRUCK
MOON
STRUCK

BRONZE 2014 Royal QLD Wine Show

2013 SHIRAZ TEMPRANILLO

VINTAGE INFORMATION

Region: Central Victoria

Varietal: 88% Shiraz | 12% Tempranillo

Alcohol: 14%

Best Consumed: 2014 - 2019

WINEMAKING / VITICULTURE

Fruit for the Moonstruck Shiraz Tempranillo was harvested from select vineyard sites within Central Victoria during March/April 2013. 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 before allowing a natural secondary fermentation to commence. Separate parcels of the wine spent between 6 and 12 months on French oak, after which the final blending of select parcels took place. The resulting wine is ripe, complex and wonderfully rich and brooding. This is in part due to the distinct Shiraz parcels, however also as a result of the Tempranillo which imparts a fruit driven yet earthy character to the wine.

HARVEST NOTES

The summer of 2012 / 2013 was hot and dry – the hot weather ripening grapes out of the 2013 vintage early and the dry spell allowing the sugars to develop fully. Balancing sugar and acid was tricky this year, however the vintage ended with a bang with great flavour ripeness being achieved at the last minute. 2013 will go down as a cracking year, with excellent overall quality and magnificent, vibrant colour in the reds.

WINE DESCRIPTION

Rich, with elegant and chalky tannins, this wine is a lovely blend of blackberry and pepper with a hint of savoury fruit and wonderful length. With well integrated French oak complimenting the spicy palate, this is a wine to be enjoyed with food, allowing the lengthy chalky tannins of the Tempranillo to compliment the ripe Shiraz fruit.

FOOD RECOMMENDATIONS

Enjoy this wine anytime with a delicious pasta or red meat.



McPherson WINE Co.

EST. 1968