

# 20 KNOTS

**Brut Cuvée 2024**

SOUTH EASTERN AUSTRALIA

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



## TASTING NOTES

The fruit has been carefully chosen with notes of apples, pears and lemons. Soft, delicate bubbles make this wine a perfect choice for many occasions.

### **Best consumed**

Now - 2029

### **Food Recommendations**

Enjoy as an aperitif or with fresh seafood dishes such as chilli prawn linguine or salmon with dill and lime aioli.

## WINEMAKING

### **Winemaking note**

This wine was crafted from 90% Chardonnay and 10% Pinot Noir grapes. Grapes were picked and crushed during the cool of night to retain their fresh, varietal flavours. The juice was then divided into select parcels. Each parcel underwent a different treatment such as malolactic fermentation or spending an extended period on yeast lees. Each treatment resulted in an individually flavoured parcel of wine, and the unique character and personality of the final blend is a result of the special handling of these separate parcels.

**Varietal composition** 90% Chardonnay,  
10% Pinot Noir

**Alcohol** 12%

**Winemaker** Jo Nash and Olivia Forbes



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