

## 2006 MCPHERSON CHARDONNAY

With a focus on traditional winemaking craftwork and state-of-the-art technology, the McPherson wines are designed to be easy-drinking, fruit driven styles with generous mouth-filling flavours. For almost 30 years the McPherson family have been committed to producing high quality wines at an affordable price and Andrew McPherson's philosophy remains unchanged, "we make wine for the consumer, not other winemakers."



### VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Chardonnay
Alcohol	12.5%
Best Consumed	2006 - 2008

### WINEMAKING / VITICULTURE

This wine was crafted from 100 percent Chardonnay grapes, sourced primarily from our vineyards in the Murray Darling region, located within South Eastern Australia. Grapes were picked and crushed during the cool of night so as to retain their fresh, varietal flavours. The juice was then divided into five parcels. Each parcel of juice underwent a different treatment, such as malolactic fermentation; fermentation and aging with French oak; 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 five separate parcels.

### HARVEST NOTES

Conditions in 2006 started very well. A cool spring occurred with good rains – vital during the growing season. Some hot days and nights in the middle of summer caused some distress; however the vines proved to be remarkably resilient - although vintage did arrive a little earlier than usual. To ensure good structure in the wines, picking commenced at lower sugar levels this year. The resultant wines are slightly lower in alcohol, but all have lovely elegant, ripe fruit flavours.

### WINE DESCRIPTION

A delightful, fruit driven wine displaying aromas of citrus, grapefruit and tropical fruits with just a hint of lightly toasted French oak. The palate exhibits fresh, ripe Chardonnay flavours of melon and fig with a delicate, creamy texture and a crisp, clean finish. Subtle oak handling complements, rather than overpowers the wine.

### FOOD RECOMMENDATIONS

McPherson Chardonnay is a versatile wine that pairs well with a wide range of foods. Try with ravioli filled with pumpkin and sage and a burnt butter sauce.

### AWARDS

SILVER	2006 Rutherglen Wine Show
BRONZE	2006 Hobart Wine Showdishes.