

## 2006 MCPHERSON SHIRAZ CABERNET

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	55% Shiraz, 45% Cabernet
Alcohol	13.5%
Best Consumed	2007 - 2010

### WINEMAKING / VITICULTURE

Both the Shiraz and Cabernet fruit were harvested during the cool of night to ensure sound condition upon delivery to the winery. Once crushed, each variety was handled separately, so as to bring out the individual characteristics of each grape variety. Shiraz and Cabernet are traditionally paired in Australia due to the complementary nature of the grapes. Shiraz provides spice, flavour and palate weight, while the Cabernet component adds colour, structure and finesse to the wine. The inclusion of some central Victorian fruit into the blend has boosted both the colour and the intensity of flavour. Each parcel also spent several months in American oak, which added some smoky, spicy characters to the resultant blend.

### 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 powerhouse of a wine, bursting with ripe fruit flavours such as spicy dark plums, blackberries, black olives and mint. A tight palate structure reveals more of the same, but with the addition of some lovely, cedary oak and some fine, dusty tannins, resulting in a medium weight, well-balanced wine.

### FOOD RECOMMENDATIONS

McPherson Shiraz Cabernet pairs wonderfully well with full flavoured meat dishes. Try with a classic beef stew or casserole. A great winter warmer.