

## 2007 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 40 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	60% Shiraz, 40% Cabernet
Alcohol	14.0%
Best Consumed	2008 - 2011

### 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

The conditions in 2007 were extremely dry with vintage starting two weeks earlier than expected and finishing a month earlier than usual, this being the quickest vintage in our history. As a result, yields were down approximately 30% in our Central Victorian vineyards but the quality was of an extremely high standard. Due to the lack of water, berries were smaller and bunch weights were lower but this has seen an increase in colour and flavour intensity across the board. This season was definitely about quality rather than quantity.

### 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.