

2007 MCPHERSON SHIRAZ

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	100% Shiraz
Alcohol	14.0%
Best Consumed	2008 - 2011

WINEMAKING / VITICULTURE

The grapes for this Shiraz were picked and crushed during the cool of night, thus ensuring the retention of varietal character, while modern winemaking techniques were employed throughout, all of which help to create the signature McPherson style. Fermentation took place in rotary fermenters, giving the wine a denser, richer colour and allowing for improved flavour extraction. Softer tannins are also a result of this process, an important feature of the McPherson Shiraz style. Careful attention was also paid to the oak selection for the Shiraz. This wine was aged on American oak for approximately 12 months, giving the wine a noticeable, but not an excessive oak influence. The inclusion of some central Victorian fruit into the blend has boosted both the colour and the intensity of flavour.

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

Inky-purple in colour, the McPherson Shiraz bursts with juicy fruit flavours. Aromas and flavours of ripe plums and blackberries are evident at first, with secondary aromas of chocolate and spice adding intrigue and complexity to the wine. Well-integrated American oak and soft tannins help create a supple, smooth wine with impressive length.

FOOD RECOMMENDATIONS

Try this wine with a hearty barbecued steak, or a tomato based pasta dish such as Gnocchi Bolognese or the traditional Italian favourite, Lasagne.