

2007 MCPHERSON VERDELHO

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% Verdelho
Alcohol	13.0%
Best Consumed	2007 - 2010

WINEMAKING / VITICULTURE

This wine was crafted from 100 percent Verdelho 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.

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

This wine is medium straw in colour with green tinges, suggesting freshness and youth, but also richness of flavour. On the nose are aromas of pineapple, paw paw and passionfruit - a veritable fruit salad. The palate is equally reminiscent of a range of tropical fruits with a zesty, sherbet-like acidity and a clean citrus finish. Unoaked, the wine is crisp and refreshing.

FOOD RECOMMENDATIONS

Great in its own right as an aperitif but also an excellent match with a wide range of foods including barbequed seafood and vegetarian dishes. Serve well chilled at 8°C – 10°C.