

## 2007 MCPHERSON CABERNET ROSÉ

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% Cabernet Sauvignon
Alcohol	13.0%
Best Consumed	2007 - 2009

### WINEMAKING / VITICULTURE

This wine was crafted from Cabernet Sauvignon grapes, where it was run off the skins early and cold fermented, thereby giving it an attractive fuchsia colour and aromas of crushed red summer berries. The wine was bottled with a screw cap rather than cork to maintain both the colour and the 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

An enticing wine, the McPherson Cabernet Rosé has a vibrant fuchsia pink colour with a lightly perfumed nose of crushed strawberries and raspberries and just a hint of musk which follows through onto the fresh and lively palate.

### FOOD RECOMMENDATIONS

Best enjoyed young. This wine is enjoyable in its own right or can be served with light dishes such as an antipasto platter or a Mediterranean salad. An ideal luncheon wine.