

MCPHERSON

A MODERN AUSTRALIAN HERITAGE

2008 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.



VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Cabernet Sauvignon
Alcohol	13.0%
Best Consumed	2008 - 2010

WINEMAKING / VITICULTURE

Fruit for the Cabernet Rose was harvested from our Murray Darling Vineyards during April 2008. The juice was run off the skins early, in order to extract only the perfect amount of colour and then inoculated and fermented cool. This allowed the retention of the summer berry characters as well as retaining colour and intensity. Post fermentation the wine was fined, cold stabilised and filtered ready for bottling. The entire process from juice to bottle was less than 8 weeks, thus keeping the wine fresh and vivacious.

HARVEST NOTES

The growing season in 2008 started very well with a cool spring and good rains vital during the growing season. Harvesting began a little earlier than usual, nevertheless small berry sizes and lighter bunch weights complimented by high sugar levels produced ripe, rich and intense flavours in the berries.

WINE DESCRIPTION

A fresh and lively wine, the 2008 McPherson Cabernet Rose is vibrant fuchsia in colour with a lovely perfumed nose of raspberries and strawberries. The fruit intensity on the palate is evident, with underlying hints of musk and mint completing the wine.

FOOD RECOMMENDATIONS

With excellent length of flavour, not only is the Rose fun and easy to drink, it also compliments a vast array of foods. Try it with spicy Thai noodles or as an aperitif with antipasto, or simply by itself.