

## 2005 MCPHERSON CABERNET SAUVIGNON

With a focus on traditional winemaking craftwork and state-of-the-art technology, McPherson wines are designed to be fruit driven with generous, mouth-filling flavours. There is also a focus on elegance, which is the hallmark of wine that is so enjoyable with food.



### VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Cabernet Sauvignon
Alcohol	13.5%
Residual Sugar	5.5 g/L
Total Acid	6.2 g/L
pH	3.45
Best Consumed	2006 - 2010

### WINEMAKING / VITICULTURE

The grapes for this Cabernet Sauvignon were picked and crushed during the cool of night, thus ensuring the retention of varietal character, while modern winemaking techniques were employed throughout. Cold maceration of the fruit prior to fermentation helped to bring out colour and the wine's primary varietal characters – such as blackcurrant and herbal fruit flavours. While still fermenting, the wine was transferred onto medium toast, French oak where it then spent several months, giving the wine a subtle smoke and spice character and adding a further dimension to the overall style. The inclusion of some high quality central Victorian fruit in this year's blend has improved both the colour and flavour profiles of the wine.

### HARVEST NOTES

The conditions in 2005 were mostly very good with very dry weather and a frost free spring followed by a growing season that for the most part, was cool and mild. Coupled with the ongoing drought, flavour intensity in the grapes developed slowly and steadily, resulting in slightly reduced yields, but high quality fruit. Flavour concentration in both whites and reds was good to excellent across the board.

### WINE DESCRIPTION

This wine is a dense inky-purple colour with an enticing, perfumed nose displaying redcurrant, blackberry and chocolate notes and concentrated berry flavours. The palate is powerful, yet elegant with well-integrated fruit, some spicy French oak and fine-grained tannin to finish.

### FOOD RECOMMENDATIONS

A classic partner for grilled rib eye, served with a pepper sauce. McPherson Cabernet Sauvignon also pairs well with blue cheeses and vintage cheddars.

### AWARDS

BRONZE	2006 Royal Melbourne Wine Show
SEAL OF APPROVAL	2006 International Wine Challenge