

## 2007 MCPHERSON CABERNET SAUVIGNON

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	14.0%
Best Consumed	2008 - 2011

### 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 the overall style. The inclusion of some high quality central Victorian fruit in the blend has improved both the colour and flavour profiles of the wine.

### 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 a dense inky-purple colour with an enticing, perfumed nose displaying aromas of ripe blackberries and cassis. The palate is powerful, yet elegant with well-integrated fruit, some spicy French oak and fine-grained tannin with an impressive finish.

### FOOD RECOMMENDATIONS

A classic partner for grilled rib eye served with a pepper sauce. McPherson Cabernet Sauvignon also pairs well with rich tomato based pasta dishes.