

2007 MCPHERSON CHARDONNAY

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% Chardonnay
Alcohol	13.5%
Best Consumed	2008 - 2010

WINEMAKING / VITICULTURE

This wine was crafted from 100 percent Chardonnay 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. The juice was then divided into five parcels. Each parcel of juice underwent a different treatment, such as malolactic fermentation; fermentation and aging with French oak; or spending an extended period on yeast lees. Each treatment resulted in an individually flavoured parcel of wine and the unique character and personality of the final blend is a result of the special handling of these five separate parcels.

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

A delightful, fruit driven wine displaying aromas of tropical fruits and peaches with just a hint of lightly toasted oak. The palate exhibits fresh, ripe Chardonnay flavours of melon and fig with a delicate, creamy texture and a crisp, clean finish. Subtle oak handling complements, rather than overpowers the wine.

FOOD RECOMMENDATIONS

McPherson Chardonnay is a versatile wine that pairs well with a wide range of foods. Try with roast chicken and grilled fish.