

2005 MCPHERSON MERLOT

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% Merlot
Alcohol	14.0%
Residual Sugar	6.0 g/L
Total Acid	5.9 g/L
pH	3.45
Best Consumed	2006 - 2009

WINEMAKING / VITICULTURE

The grapes for this Merlot were picked and crushed during the cool of night, thus ensuring the retention of varietal character, while modern winemaking techniques were employed throughout. Much of Merlot's popularity is derived from its juicy flavours, soft finish and mellow mouth feel. Therefore, this wine was fermented in rotary fermenters, which helped bring out the wonderful colour and flavours, but ensured that the tannins were soft and fine. Minimal oak handling was also an important feature of the winemaking – allowing for the fruit to be the primary feature of this wine. The inclusion of some central Victorian fruit in this year's blend has further intensified both the colour and flavour, creating a wine of increased complexity and quality.

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

Rich garnet in colour, this wine has flavours of ripe cherries, black olives and some varietal brambly Merlot characters. It is supple and fleshy, with a characteristic smooth mouth feel and soft finish. The use of French oak in the 2004 blend adds an extra savoury spicy dimension and soft fine tannins to the wine.

FOOD RECOMMENDATIONS

McPherson Merlot is a great partner for most meats, particularly lighter style dishes. Try with oven roasted pork fillet wrapped in crisp prosciutto and served with cooked rhubarb.