

## 2006 MCPHERSON MERLOT

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 30 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% Merlot
Alcohol	13.5%
Best Consumed	2007 - 2010

### 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 the blend has further intensified both the colour and flavour, creating a wine of increased complexity and quality.

### HARVEST NOTES

Conditions in 2006 started very well. A cool spring occurred with good rains – vital during the growing season. Some hot days and nights in the middle of summer caused some distress; however the vines proved to be remarkably resilient - although vintage did arrive a little earlier than usual. To ensure good structure in the wines, picking commenced at lower sugar levels this year. The resultant wines are slightly lower in alcohol, but all have lovely elegant, ripe fruit flavours.

### 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. French oak adds an extra savoury spicy dimension and soft fine tannins to the wine.

### FOOD RECOMMENDATIONS

An easy drinking style, this wine suits most red meat and pork dishes. Try partnering it with roasted pork fillet wrapped in prosciutto or an Italian style veal scaloppine.