

## 2007 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 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% Merlot             |
| Alcohol       | 14.0%                   |
| Best Consumed | 2008 - 2011             |

### 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

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

Rich garnet in colour, this wine has smooth fruit flavours of blackberries and stewed plums 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.