

2007 MCPHERSON SAUVIGNON BLANC

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% Sauvignon Blanc
Alcohol	11.5%
Best Consumed	2007 - 2009

WINEMAKING / VITICULTURE

This wine is made from fruit grown in the Murray-Darling region of South Eastern Australia, principally from our own vineyards. Following delivery and crushing of the grapes during the cool of the night, the Sauvignon Blanc juice was centrifuged to remove solids and then cooled. A relatively aromatic yeast was used for inoculation and this parcel was cool fermented for 7 days. The resulting wine is fresh and vibrant showing light citrus flavours with the typical herbaceous characters of Sauvignon Blanc.

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 delightful unoaked wine displays intense aromas of capsicum, goosberries and passionfruit. There is a prominent herbaceous character in the wine which adds complexity and depth - typical of the Sauvignon Blanc varietal. The palate is lively and fresh with a lingering finish.

FOOD RECOMMENDATIONS

A fabulous food wine, the McPherson Sauvignon Blanc is a great match with light, fresh seafood dishes.