

## 2005 MCPHERSON SHIRAZ CABERNET

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	55% Shiraz, 45% Cabernet
Alcohol	13.5%
Residual Sugar	4.8 g/L
Total Acid	6.0 g/L
pH	3.52
Best Consumed	2006 - 2010

### WINEMAKING / VITICULTURE

Both the Shiraz and Cabernet fruit were harvested during the cool of night to ensure sound condition upon delivery to the winery. Once crushed, each variety was handled separately, so as to bring out the individual characteristics of each grape variety. Shiraz and Cabernet are traditionally paired in Australia due to the complementary nature of the grapes. Shiraz provides spice, flavour and palate weight, while the Cabernet component adds colour, structure and finesse to the wine. The inclusion of some central Victorian fruit into the blend has boosted both the colour and the intensity of flavour. Each parcel also spent several months in American oak, which added some smoky, spicy characters to the resultant blend.

### 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

A powerhouse of a wine, bursting with ripe fruit flavours such as spicy dark plums, blackberries, black olives and mint. A tight palate structure reveals more of the same, but with the addition of some lovely, cedary oak and some fine, dusty tannin, resulting in a medium weight, well-balanced wine.

### FOOD RECOMMENDATIONS

McPherson Shiraz Cabernet pairs wonderfully well with full flavoured meat dishes. Try with a classic beef stew or casserole. A great winter warmer!