

## 2005 MCPHERSON SHIRAZ

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% Shiraz
Alcohol	14.0%
Residual Sugar	7.5 g/L
Total Acid	6.1 g/L
pH	3.55
Best Consumed	2006 - 2010

### WINEMAKING / VITICULTURE

The grapes for this Shiraz were picked and crushed during the cool of night, thus ensuring the retention of varietal character, while modern winemaking techniques were employed throughout, all of which help to create the signature McPherson style. Fermentation took place in rotary fermenters, giving the wine a denser, richer colour and allowing for improved flavour extraction. Softer tannins are also a result of this process, an important feature of the McPherson Shiraz style. Careful attention was also paid to the oak selection for the Shiraz. This wine was aged on American oak for approximately 12 months, giving the wine a noticeable, but not an excessive oak influence. The inclusion of some central Victorian fruit into the blend has boosted both the colour and the intensity of flavour.

### 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

Inky-purple in colour, the McPherson Shiraz bursts with juicy fruit flavours. Aromas and flavours of ripe plums and redcurrants are evident at first, with secondary aromas of chocolate and spice adding intrigue and complexity to the wine. Well-integrated American oak and soft tannins help create a supple, smooth wine.

### FOOD RECOMMENDATIONS

McPherson Shiraz pairs well with blue-veined and other strong cheeses, tomato-based pastas, hearty game dishes, juicy pepper steak, and roast leg of lamb with rosemary.