

2006 MCPHERSON SHIRAZ

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% Shiraz
Alcohol	13.5%
Best Consumed	2007 - 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

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

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

Try this wine with a hearty BBQ steak, or a tomato based pasta dish such as Gnocchi Bolognese or the traditional Italian favourite, Lasagne.