

CHAPTER THREE

Cabernet Sauvignon

The story continues at McPherson Wines with the release of Chapter Three...

This is the third range to be released into the McPherson portfolio and has been created with the finest attention paid to viticultural practices and winemaking techniques to achieve wines of perfect harmony, great style and superb quality.



Blue Gold Award Winner & Top 100 2011 Sydney International Wine Competition

Gold Medal 2010 International Wine Challenge

Bronze Medal 2010 Royal Sydney Wine Show

90 Points eRobertParker.com 2010

VINTAGE INFORMATION

Vintage	2008
Region	Central Victoria
Varietal	100% Cabernet Sauvignon
Alcohol	14.5%
Best Consumed	2011 – 2021

OAK TREATMENT

60% New French Oak, 40% 1 Year Old French Oak
Mixture of Hogshead (300 Litre) and Puncheons (500 Litre)
12 months maturation

WINEMAKING / VITICULTURE

Fruit for the Cabernet Sauvignon was harvested from 20 year old vines in exceptional vineyards in Central Victoria during April 2008. The sandy loam and granitic soil of the vineyards give the wine notable terrior. Yield was held to approx. 3 tonnes per acre and resulted in heightened quality and flavour. The Cabernet was fermented in small open vat fermenters which were hand plunged every eight hours for the duration of the ferment. Once the ferment was dry, the resulting wine was pressed off the skins and given time to settle before allowing a natural secondary fermentation to commence. The wine spent twelve months in French oak, after which the final blending of select parcels took place.

HARVEST NOTES

The growing season in 2008 started very well with a cool spring and good rains vital during the growing season. Harvesting began a little earlier than usual, nevertheless small berry sizes and lighter bunch weights complimented by high sugar levels produced ripe, rich and intense flavours in the berries. The 2008 growing season was a memorable one in which intensity and fruit quality were so superior, unlike anything seen for a long time. The 2008 Chapter Three Cabernet Sauvignon is a testament to the growing season, where wines with amazing colour depth and intensity were produced.

WINE DESCRIPTION

Every so often a wine is made that exceeds all expectations, and the 2008 Chapter Three Cabernet Sauvignon is such a wine. With concentrated primary aromas of cassis and blackberries complexed with subtle oak and a tickle of sweet mint, there is both intensity and interest in every glass. Perfectly balanced with a firm tannin structure that is both smooth and supple, the wine finishes with an enduring length of sweet fruit and French oak. This is a wine that can be enjoyed now, however with time and careful aging this wine will truly amaze.

FOOD RECOMMENDATIONS

A perfect match for the heartiest ragouts and curries, and delicious with strong flavoured cheese. Or for the adventurous, try with a hazelnut or chocolate gelato.

McPherson Wines Pty Ltd 6 Expo Court Mount Waverley Victoria 3149 Australia

phone +61 3 9263 0200 . fax +61 3 9263 0250

www.mcphersonwines.com.au