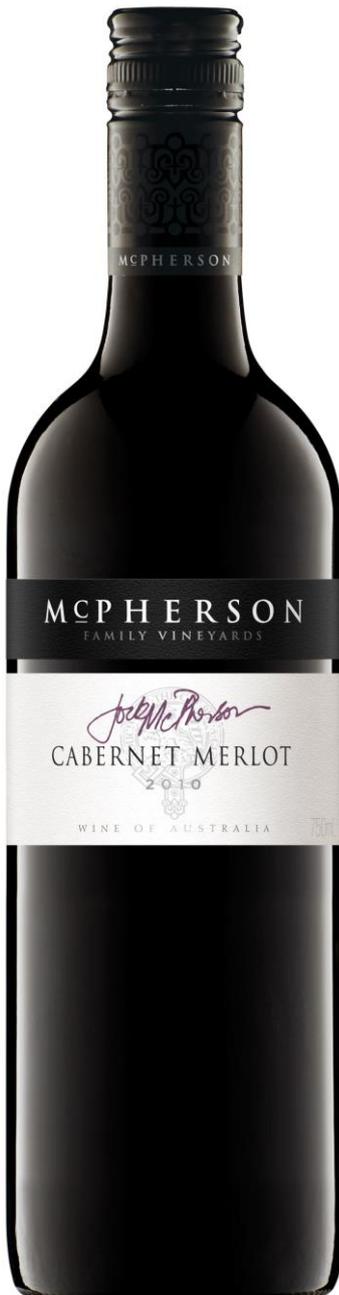


# MCPHERSON

## 2010 MCPHERSON CABERNET MERLOT

With a focus on traditional winemaking craftwork and state-of-the-art technology, McPherson wines are made 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.



### 90 Points

*'..Light, bright purple-red; if you really wish to taste (and drink) cabernet merlot, and are happy with a light-bodied wine, you can't miss this. Its red berry fruit is the core, but there are slightly savoury foresty characters to take the wine into light food territory. And you don't have to wait for it, least of all cellar it..  
Drink by 2013..'*

James Halliday's Australian Wine Companion 2012

### VINTAGE INFORMATION

|               |  |
|---------------|--|
| Region        | South Eastern Australia                    |
| Varietal      | 65% Cabernet, 25% Merlot, 10% Petit Verdot |
| Alcohol       | 14%  |
| Best Consumed | 2011 - 2015                                |

### WINEMAKING / VITICULTURE

The grapes for this Cabernet Merlot 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 sweeping arm red fermenters, giving the wine a denser, richer colour and allowing for gentle flavour extraction. Softer tannins are also a result of this process, an important feature of the McPherson Cabernet Merlot style. Oak for this wine was predominantly French oak and this wine was aged on oak for approximately 8 months, giving the wine a noticeable, but not an excessive oak influence. The inclusion of some central Victorian fruit and a touch of Petit Verdot into the blend has boosted both the colour and the intensity of flavour

### HARVEST NOTES

The 2010 growing season was one of the best in many years. Excellent growing conditions made for wine with great elegance and balance. Lower than average yields produced wines of fine quality and a long, slow ripening period provided intense fruit characters in all varieties.

### WINE DESCRIPTION

This wine is a dense inky-purple colour with an enticing nose displaying aromas of ripe blackberries and cassis with a slight hint of capsicum. The palate is elegantly structured with fruit intensity, integrated spicy oak and above all, finesse.

### FOOD RECOMMENDATIONS

A classic partner for grilled rib eye served with a pepper sauce. McPherson Cabernet Merlot also pairs well with rich tomato based pasta dishes.