

# McPHERSON

## 2012 McPHERSON MERLOT

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 40 years the McPherson family have been committed to producing high quality wines at an affordable price.

*Laid back and easy going, Andrew's son Angus loves a warm fire and a generous glass of Merlot. With understated style and sophistication, at family gatherings Angus will be found in the leather chair by the fire having a chat or reading the paper with his favourite merlot.*



### VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Merlot
Alcohol	14%
Best Consumed	2012 - 2016

### WINEMAKING / VITICULTURE

The grapes for this Merlot were picked and crushed during the cool of night, thus ensuring the retention of varietal character, while modern winemaking techniques were employed throughout. Much of Merlot's popularity is derived from its juicy flavours, soft finish and mellow mouth feel. Therefore, this wine was fermented in rotary fermenters, which helped bring out the wonderful colour and flavours, but ensured that the tannins were soft and fine. Minimal oak handling was also an important feature of the winemaking – allowing for the fruit to be the primary feature of this wine. The inclusion of some central Victorian fruit in the blend has further intensified both the colour and flavour, creating a wine of increased complexity and quality.

### HARVEST NOTES

The highly anticipated 2012 vintage has produced some excellent wines with beautiful balance and length of flavour. The harvest was short and fast with whites and reds ripening early in the season, and good Autumnal weather to follow. Overall the quality is remarkable, and the resulting wines will live on for many years to come.

### WINE DESCRIPTION

Rich garnet in colour, this wine has smooth fruit flavours of blackberries and stewed plums and some varietal brambly Merlot characters. It is supple and fleshy, with a characteristic smooth mouth feel and soft finish. French oak adds an extra savoury spicy dimension and soft fine tannins to the wine.

### FOOD RECOMMENDATIONS

An easy drinking style, this wine suits most red meat and pork dishes. Try partnering it with roasted pork fillet wrapped in prosciutto or an Italian style veal scaloppine.