

## 2012 McPHERSON CABERNET ROSE

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.



### VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Cabernet Sauvignon
Alcohol	12.5%
Best Consumed	2013 - 2015

### WINEMAKING / VITICULTURE

Fruit for the Cabernet Rose was harvested from our vineyards during March 2012. The juice was run off the skins early, in order to extract only the perfect amount of colour and then inoculated and fermented cool. This allowed the retention of the summer berry characters as well as retaining colour and intensity. Post fermentation the wine was fined, cold stabilised and filtered ready for bottling. The entire process from juice to bottle was less than 6 weeks, thus keeping the wine fresh and vivacious.

### 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 a remarkable, and the resulting wines will live on for many years to come.

### WINE DESCRIPTION

A fresh and lively wine, the 2012 McPherson Cabernet Rose is vibrant fuchsia in colour with a lovely perfumed nose of raspberries and strawberries. The fruit intensity on the palate is evident, with underlying hints of musk and mint completing the wine.

### FOOD RECOMMENDATIONS

With excellent length of flavour, not only is the Rose fun and easy to drink, it also compliments a vast array of dishes. Try it with spicy Thai noodles, as an aperitif with antipasto, or simply serve very cold on a hot Summer's afternoon.