

# MCPHERSON

## 2013 McPHERSON 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.

**92 Points** James Halliday's Wine Companion 2014

*'Named in honour of Andrew McPherson's granddaughter, its bright, fresh colour followed by a medley of summer berry fruits'*

***Lucie Inara Mourad was born in June 2010 on her family's farm in the Australian countryside. The granddaughter of Andrew McPherson, Lucie (known as Lulu), represents the promise of the new generation, the excitement of the burgeoning family and the strength of the family history that she inherits.***



### VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Shiraz
Alcohol	13%
Best Consumed	2013 - 2015

### WINEMAKING / VITICULTURE

Fruit for the Rose was harvested from our vineyards during March 2013. 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 summer of 2012 / 2013 was hot and dry – the hot weather ripening grapes out of the 2013 vintage early and the dry spell allowing the sugars to develop fully. Balancing sugar and acid was tricky this year, however the vintage ended with a bang with great flavour ripeness being achieved at the last minute. 2013 will go down as a cracking year, with excellent overall quality and magnificent, vibrant colour in the reds.

### WINE DESCRIPTION

A fresh and lively wine, the 2013 McPherson 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.