

2012 MCPHERSON SHIRAZ

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.



'World's Greatest Shiraz Challenge' Winestate Magazine,
September / October 2013 edition

87 Points James Halliday's Wine Companion 2013

A colourful character, Andrew McPherson has spent his working life making wine and has made an incredible contribution to the Australian Wine Industry. Andrew loves a great Shiraz and a great Sunday lunch, combining the two with family and friends on most weekends.

VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Shiraz
Alcohol	14%
Best Consumed	2013 - 2017

WINEMAKING / VITICULTURE

The grapes for this Shiraz 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 Shiraz style. Careful attention was also paid to the oak selection for the Shiraz. This wine was aged on American oak for approximately 8 months, giving the wine a noticeable, but not an excessive oak influence. The inclusion of some central Victorian fruit into the blend has boosted both the colour and the intensity of flavour.

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

Deep purple in colour, with an intense aroma of dark fruits and spice, the 2012 McPherson Shiraz expresses true varietal character. With subtly integrated American Oak balanced with ripe plums and blackberries, this wine has excellent structure and length. Secondary aromas of chocolate and spice add intrigue and complexity to the wine with soft tannins creating a supple and smooth wine with impressive length.

FOOD RECOMMENDATIONS

Try this wine with a hearty barbequed steak, or a rich, spicy tomato based pasta dish such as Spaghetti Bolognese or Lasagne.

