

2012 ALEX MCPHERSON VERDELHO

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.



BRONZE MEDAL 2013 International Wine Challenge

89 POINTS Halliday's Top 100 Wines in Australia 2012
– The Australian Magazine 2012

VINTAGE INFORMATION

Region	Goulburn Valley, Victoria
Varietal	100% Verdelho
Alcohol	14%
Best Consumed	2012 - 2014

WINEMAKING / VITICULTURE

This wine was made from Verdelho grapes, sourced primarily from our Sinclair Vineyards within the Goulburn Valley, Central Victoria. Grapes were picked and crushed during the cool of night so as to retain their fresh, varietal flavours. The juice was fermented cool to allow the tropical esters and aromas to dominate, with the palate remaining fresh and clean. The resulting wine is fresh, fruity and easy to drink, the only problem being you will need a second glass!

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

This wine is medium straw in colour with green tinges, suggesting freshness and youth but also richness of flavour. On the nose are aromas of pineapple, paw paw and passionfruit - a veritable fruit salad. The palate is equally reminiscent of a range of tropical fruits with a zesty, sherbet-like acidity and a clean citrus finish. Unoaked, the wine is crisp and refreshing.

FOOD RECOMMENDATIONS

Great on its own or as an aperitif, this wine is also an excellent match with a wide range of foods including char-grilled seafood and vegetarian dishes.