

# MCPHERSON

## 2013 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.



*Rather like her grandfather Jock, Alexandra McPherson has never pursued an ordinary life. She is adventurous, brave and always surprising. Her thirst for excitement has led her down many different paths; she has travelled the world and has friends in every corner of the globe.*

### VINTAGE INFORMATION

Region	Goulburn Valley, Victoria
Varietal	100% Verdelho
Alcohol	14%
Best Consumed	2013 - 2015

### 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 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

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.