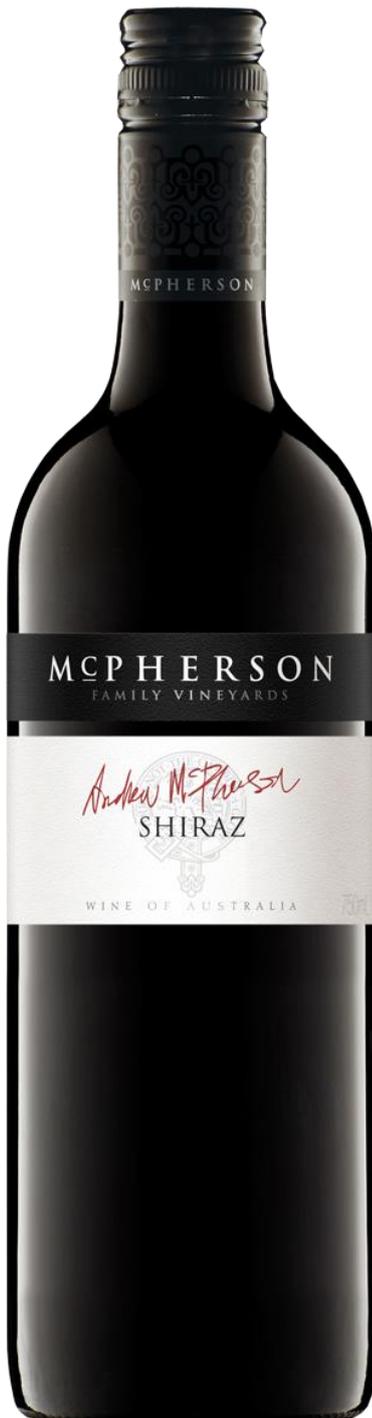


MCPHERSON

2011 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.



INTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Shiraz
Alcohol	14%
Best Consumed	2012 - 2016

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

2011 is the year the drought finally broke in Australia. Amid much celebration, there were some challenges for our winemakers, who worked through the extraordinary rains to make some excellent wines. Some vineyards were lost to floods, but those that survived produced wines that are light in style, colour and alcohol, that offer elegance and finesse.

WINE DESCRIPTION

Deep purple in colour, with an intense aroma of dark fruits and spice, the 2011 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.