



## Cabernet Sauvignon | 2021 VICTORIA



*Released for the first time in 2014, the MWC wines are made with food in mind. Soft, savoury, earthy styles with a European influence, they are a rustic style full of interesting, complex characters made for those who love wonderful, honest wines.*

### TASTING NOTES

#### **Colour**

Dark, rich with cherry hue.

#### **Nose**

Subtle forest floor with plum and blackcurrant.

#### **Palate**

Notes of rich black fruits and berries complemented with elegant oak and a nuance of chocolate.

#### **Best consumed**

Now - 2032

#### **Food Recommendations**

Try this wine with a grass fed barbecued steak, short ribs, or a salami pizza with spicy tomato sauce to heat things up a little!

### WINEMAKING

#### **Winemaking note**

Fruit was harvested from 17 year old vines in exceptional vineyard sites from our GV vineyard. The vineyard is of sandy soils, with excellent draining providing ideal conditions for growing high quality fruit. Tonnages were kept low, (approximately 3 tonnes/acre) to allow for maximum quality and flavour. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle prior to spontaneous secondary fermentation. Separate parcels of the wine spent between 6 and 12 months in French oak barriques, after which the final blending of select parcels took place.

**Varietal composition** 100% Cabernet Sauvignon

**Alcohol** 14.5%

**Winemaker** Olivia Forbes



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