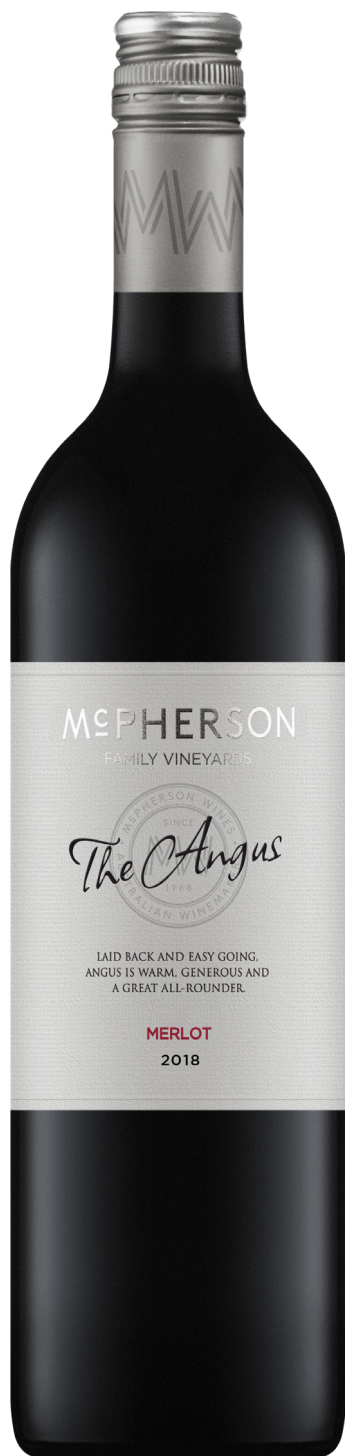


MCPHERSON

FAMILY VINEYARDS

Merlot | 2018

SOUTH EASTERN AUSTRALIA



Laid back and easy going, Andrew's son Angus loves a warm fire and a generous glass of Merlot. With understated style and sophistication, at family gatherings Angus will be found fireside in the old leather chair having a chat or reading the weekend papers.

TASTING NOTES

Colour

Medium ruby red.

Nose

Notes of blackcherry and chocolate.

Palate

Integrated flavours of plums and blackberries with notes of spice and fruitcake.

Best consumed

Now - 2030

Food Recommendations

A lovely medium bodied wine that works beautifully with curries, spit roast lamb or soft cheese.

WINEMAKING

Winemaking note

The grapes for this Merlot were picked and crushed during the cool of night, thus ensuring the retention of varietal character. 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 Merlot style. Oak for this wine was predominately French oak and this wine was aged on oak for approximately 6 months, giving the wine a noticeable, but not excessive oak influence.

Varietal composition 100% Merlot

Alcohol 14.5%

Winemaker Jo Nash



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