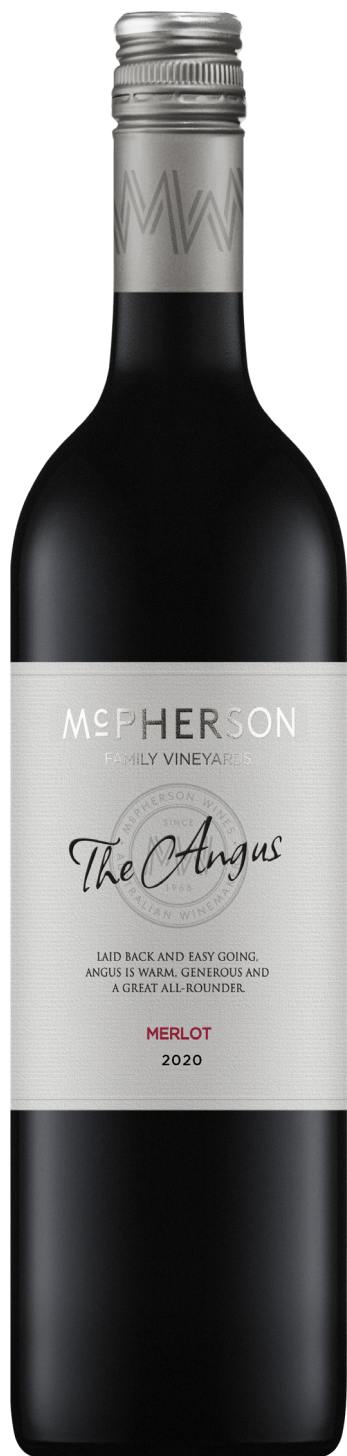


# MCPHERSON

FAMILY VINEYARDS

**Merlot | 2020**  
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**

Rich, 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. This wine was aged on French oak for approximately 6 months, providing perfect harmony for this beautifully balanced wine.

**Varietal composition** 100% Merlot

**Alcohol** 13.5%

**Winemaker** Jo Nash



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