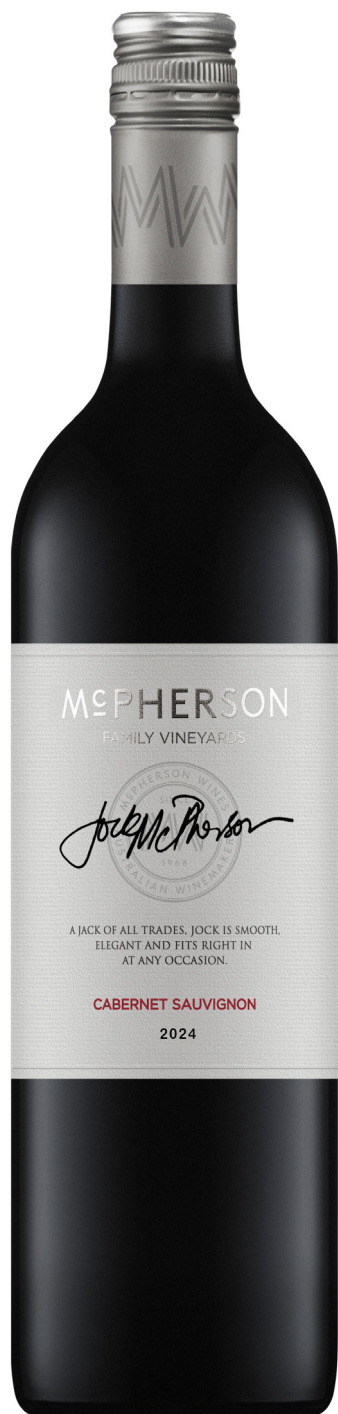


# MCPHERSON

FAMILY VINEYARDS

## Cabernet Sauvignon | 2024 SOUTH EASTERN AUSTRALIA



*A jack of all trades, Jock McPherson had a wild and varied career as a writer, soldier, fisherman, publisher and PR man. His passion however, was winemaking. He planted his first vineyard in 1968, eventually passing it on to his only son Andrew who works in the company to this day.*

### TASTING NOTES

#### **Colour**

Deep, rich red.

#### **Nose**

Chocolate and Mint

#### **Palate**

Displays a full flavoured, fleshy, fruit laden palate with rich, ripe berry fruits.

#### **Best consumed**

Now - 2031

#### **Food Recommendations**

Try this classic Cab with beef curry, old fashioned Sunday roasts, slow cooked, char grilled ribs or braised brisket. Also a great match for a hearty rustic lasagne.

### WINEMAKING

#### **Winemaking note**

The grapes for this Cabernet 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 Cabernet 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, while careful attention was paid to the oak selection for the Cabernet. This wine was aged on French 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.

**Varietal composition** 100% Cabernet Sauvignon

**Alcohol** 14.5%

**Winemaker** Olivia Forbes and Jo Nash



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