

# 2009 mc<sup>2</sup>

*mc<sup>2</sup> + food + friends =  
the perfect equation!*

The *mc<sup>2</sup>* is an exceptional alliance that goes so incredibly well with any food, and the 2009 vintage is no exception. The Cabernet Sauvignon gives structure to the wine, allowing all the flavours to fall into alignment. They are able to linger on the palate and build a foundation for the dynamic flavour profile. The Merlot gives softness and fruitiness reminiscent of fresh berries, as well as displaying a juiciness and fleshiness with bursts of ripe red fruit and fresh strawberry jam. Finally, the Cabernet Franc contributes a delicate spiciness of cloves and thyme, continuing with hints of peppermint and cedar box undertones. The complexity and fusion of these three classic varieties makes this wine the perfect partner for casual or fine dining.

Michael Gruetzner and the vineyard crew grew the grapes.  
Sandrine Gimon and Amelia Anderson head the team that made the wine.

#### **What we love to eat when enjoying this great wine**

Creamy mushroom risotto or braised chicken thigh, and for dessert poached pear, in *mc<sup>2</sup>* of course, with shaved Regiano Parmagana.

**For more clever food matching ideas visit [www.mc2.com.au](http://www.mc2.com.au)**



#### **Interesting facts**

**Cellaring** Enjoy this wine from now for up to 10 years

**Varieties** Cabernet Sauvignon, Merlot, Cabernet Franc

**Region** 100% Coonawarra

**Harvest dates** 2<sup>nd</sup> April – 22<sup>nd</sup> April 2009

**Bottling** April 2011

**Analysis** Alcohol: 14.0% Alc/Vol, TA: 6.6g/L, pH: 3.5, VA: 0.4g/L

**Oak Handling** The wine was matured in one to three year-old French oak for 18 months.



**RYMI L L**  
COONAWARRA