

# 2009 mc<sup>2</sup>

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

## **90 points, James Halliday**

"This medium bodied wine does have a distinctive personality, with cassis, touches of mint and herb all intermingling, the tannins persistent but fine."

November 2011

## **Has quite a following - Campbell Mattinson**

"It smells and tastes grassy, savoury, ashen. I expect these qualities don't sound all that appealing - but they are. I like its line and length, and its overwhelming food friendliness. The wine's acidity is fresh and beautifully judged."

Wine Front, November 2011

## **Flexible, affordable & tasty! - Tony Love**

"The mc<sup>2</sup> represents merlot, cabernet sauvignon and cabernet franc in a keenly crafted blend by French-born and trained Sandrine Gimon. Its pure berry beginnings and fragrant herb layers offer a genuine medium-bodied bistro-style of red that goes a treat with a range of dishes, even richer seafood and poultry as well as game and lamb. It's flexible, affordable and tasty. It even has its own website, [www.mc2.com.au](http://www.mc2.com.au), with food ideas and more details."

News Limited capital city papers 10th July 2011

## **94 points, Outstanding value - Tony Keys**

"The blend of grapes is just right, its classic Bordeaux and also classic Coonawarra 94 points and outstanding value at \$20"

The Key Review of Wine 11th July 2011

## **Has quite a following - Kerry Skinner**

"A blend of cabernet sauvignon, merlot and cabernet franc that has quite a following and now even boasts its own website [www.mc2.com.au](http://www.mc2.com.au) and a smart new label. it's nicely balanced with bright red and black berry flavours, a core of spice and supple tannins. Drink with lamb casserole."

Grape Expectations 20th July 2011

## **Don't have to be Einstein for this - David Ellis**

"It's best-known throughout Europe and the UK simply as Bordeaux Red, a blend of merlot, cabernet sauvignon and cabernet franc. It's sold by the millions of bottles annually because of its affinity with a huge diversity of dining ideas from the more casual starts to the most decadent desserts."

Online July 2011

