

2010 mc²

*mc² + food + friends =
the perfect equation!*

The *mc²* is an exceptional alliance that goes so incredibly well with any food. The Cabernet Sauvignon gives structure to the wine, letting all the flavours fall into alignment. It allows the wine to be soft and velvety with great tannins that give the illusion of being big and strong yet are in fact quite delicate. 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. Vintage 2010 was a superb season which shows in the strong vibrant purple colour, balanced flavours and textures, and long lingering finish.

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 *mc²* of course!

For more clever food matching ideas visit www.mc2.com.au



mc²

Interesting facts

Cellaring Enjoy this wine from now for up to 10 years

Varieties Cabernet Sauvignon, Merlot, Cabernet Franc

Region 100% Coonawarra

Harvest dates 18th March—29th March 2010

Bottling December 2011

Analysis Alcohol: 14.0% Alc/Vol, TA: 6.1g/L, pH: 3.6, VA: 0.6g/L

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



RYMILL
COONAWARRA