



McLEISH ESTATE

CELEBRATING 30 YEARS

A milestone year for our winery as we mark 30 years in the Hunter Valley. Since the beginning the family owned winery has received over 280 awards and continues to produce the highest of quality in each of the Estate grown varieties.

The winery has been a buzz as the 2015 Vintage began in late January and continued through to February. Our annual Wine Partners Vine to the Glass, Vintage event took place on the 8th of February, with over 80 Wine Partners and friends participating in the harvest of the 2015 Shiraz. Vintage is the most exciting time of the year for winemakers and it was great to see everyone 'get their hands dirty' and enjoy a superb lunch and McLeish Wines. (Event Review pg: 4)

Throughout the year it was great to see Wine Partners at our flagship events in the Hunter Valley.

In the coming months there are an array of Wine Partners wine events that are certain to be added to your social calendar:

- McLeish Golf Classic- 2nd to 3rd May
- Celtic Feast Wine Dinner- Saturday 18th July
- BudBurst Festival- Sunday 25th October

Change in Details

To ensure you keep up to date with events, and Wine Partners Packs are effectively delivered please notify us of any changes by ph: (02) 499 877 54 or info@mcleishhunterwines.com.au

Cheers to the Wine

The McLeish Estate Team

WINE PARTNERS AUTUMN NEWS

AWARDED

2015 Australian Wine Companion

Five Star Rating- James Halliday

2014 NSW Small Winemaker Show

Trophy for Best NSW White Wine

Trophy for Best NSW Semillon

2014 Australian Boutique Wine Awards

Trophy for Best Australian Semillon

Trophy Best White Wine of Show

2014 Hunter Valley Wine Show

Trophy Best Semillon

Trophy Best Wine of Show

2014 Sydney Royal Wine Show

Trophy for Best NSW Wine

Trophy Best Aged White Wine

Trophy Best Single Vineyard Wine

Trophy for Best Small Producer

2014 Sydney International Wine Competition

Trophy for Best Dry White Wine

Gold Awarded to the

2009 & 2007 Semillon

2012 & 2013 London International Wine Challenge

Trophy Best International Semillon

2013 Sydney International Wine Competition

Trifecta Trophy Win for

Best Wine, Best White Wine & Best

Semillon of Show

Sydney Morning Herald & the Age

2013 Good Wine Guide

By Nick Stock

Best Australian Semillon

WHITE WINE PACK

2014 Semillon/Sauvignon Blanc

Awarded: 1 Bronze

70% Semillon (Hunter Valley), 30% Sauvignon Blanc (Adelaide Hills) blend. The Sauvignon Blanc adds passionfruit and a trace of stone fruit, but the length and intensity of the palate comes from the Semillon

Cuisine: Seafood, asparagus or white meat dishes

2012 Semillon/Chardonnay

A balance of 55% Semillon and 45% Chardonnay. Two of the Hunter's timeless favourites masterfully blended. Estate grown fruit with a palate of citrus, vanilla & nutty herbal spices.

Cuisine: Seafoods & alfresco dining

2012 Chardonnay

A lightly oaked style with aromas of nectarine, pear and citrus, and a luscious combination of white peach, cashew and honey on the palate.

20% 1st year French Oak

Barriques, & 80% 2nd & 3rd year French Oak Barriques

Cuisine: pasta, chicken, quail or spicy Asian dishes.

VINTAGE 2015

McLeish Estate's 30th Vintage;

Began on the 27th of January. As winemakers in the Hunter Valley these Vintages are the ones that show our true skills as we cop Mother Nature's unpredictable behaviour.



Edward "Ted" Nicolai – Vineyard Manager

The ripening period for the 2015 season was certainly not without challenge but on the whole it seemed that for every punch nature threw at us there was a counter

punch. The relatively cool weather in January brought with it rain which slowed the hand harvesting process as the vines kept gently ticking away at their job, with flavour development catching up to sugar ripeness.

The wines themselves are exceeding expectations, given the difficult nature of the growing season. In summary, a testing vintage to date that has shown off McLeish Estate's 30 year old single vineyard's innate ability to truly counter some fairly tough conditions.

MEMBERS ONLINE WINE SAVING

Shopping in our new online store McLeish Wine Partners receive the continued benefit of 20% discount off case purchases. To receive this discount simply visit our NEW website: www.mcleishhunterwines.com.au

Enter in the coupon code "MEMBER" when you're at the Checkout to receive your Wine Partners discount.

KEEP UP TO DATE



Facebook: McLeish Estate Wines

Twitter: @McLeishEstate

Instagram: mcleishstatewines

REVIEWS & EVENTS

McLeish Estate

"A vineyard that is in a different league from most others"

-James Halliday AM-



'TALK & TASTE' – 29TH OF MARCH

Slurp your Oysters and Sip your Wine!

Join us on **Sunday 29th of March** to experience the pairing of the multi award winning Tathra Oysters paired with multi award winning McLeish Estate Semillon's at the Sydney Royal Easter Show. The sessions will be hosted with Australian Chef Fast Ed (Better Homes & Gardens), Simone Marnie (ABC broadcaster) along with Gary Rodely from Tathra Oysters and Jessica McLeish.

PROUD SPONSORS
OF WOY WOY LIONS
RUGBY UNION



Jessica McLeish, George Gregan & Peter Fenton

Wallaby George Gregan AM set the stage for a truly captivating afternoon of Rugby and Wine. Wine Partners, Friends of the club and the players joined together to celebrate the start of another successful season.

McLeish Estate Wines are proud sponsors of the Woy Woy Lions and on the 27th of February the annual Sports Luncheon was held at Ettalong Diggers. MC Peter 'Fab' Fenton OAM and guest speaker Australian



Suzie Pager, Toni Blenheim & Jenny Downing

RED WINE PACK

2014 Merlot

The Merlot has been the cornerstone in our portfolio for 20 years. Bright ruby red, balanced supple tannins, the nose is dominated by rich raspberry, blueberry and dark chocolate.

70% French Oak, 30% American Oak

Cuisine: Duck, quail or tomato based pasta dishes

2013 Tri Moir

(Merlot/Cabernet/Shiraz)

Awarded: 90/100

A vibrant combination of ripe blackberry, mocha, fruit cake & fine toasty oak.

40% Merlot, 30% Cabernet Sauvignon, 30% Shiraz

Cuisine: Venison, duck/game

2014 Shiraz

Timeless with superb definition, consistently of the highest quality. Brilliant dense purple/red hue. Ripe red currant, succulent chocolate/cherry flavours and spice. 25% French oak, 75% 2nd & 3rd year American Oak

Cuisine: lamb, wild game & cheeses

2015 MAIN EVENTS

RESERVE Wine Dinner

Date: Thursday 26th March

Venue: RESERVE Wine Bar,
102 Hunter Street, Newcastle

RSVP: 23rd March to
McLeish Estate Winery

Good Friday Degustation

Date: 3rd April

Venue: County Dining,
148 Swan Street, Morpeth

RSVP: 30th March
County Dining call 49344343

McLeish Golf Classic

Date: 2nd & 3rd May

Venue: McLeish Estate Winery

RSVP: 24th April

Celtic Feast

Date: Saturday 18th July

Venue: McLeish Estate Winery

RSVP: 10th July

BudBurst Festival

Date: Sunday 25th October

Venue: McLeish Estate Winery

RSVP: 19th October

For all booking enquiries contact

McLeish Estate Cellar Door

(02) 499 877 54

info@mcleishhunterwines.com.au

EVENT REVIEW

2015 VINE TO THE GLASS (VTG)

On the 9th of November Wine Partners and Friends joined together at McLeish Estate on a stunning Hunter Valley day to celebrate the Annual Vine to the Glass.



The day started in the estate Shiraz vineyard and ended with a glorious long lunch with off course fantastic wine.

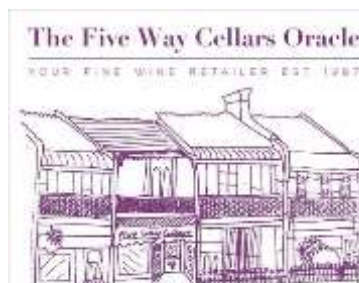
Grape Stomping, Barrel Rolling and all in great company!

Thank you to all Wine Partners and Friends for joining in getting your hands dirty and having lots of fun at this year's 2015 Vintage celebration on the Estate

We will be sure to send out the date of the release for the special Wine Partner 2015 Shiraz.



Hand Harvesting the Shiraz - Renae Greirson



You're Invited!

A tasting through the vintages of McLeish Estate Semillon & the revered current release range of 2014 reds.

Venue: Five Way Cellars PADDINGTON

Date: Friday 13th of March

Time: 5:00pm to 7:30pm

WINE CLUB PARTNERS - WINE LIST

MEMBERS REWARDS: 20% DISCOUNT FOR CASE PURCHASES

| Vineyard Range WHITES | Medals awarded | EACH | MEMBER | Q TY | Total |
|---|--|-------------|---------------|-----------------|--------------|
| Culloden NV Duke Cuvée- Methodè Champenoise | | \$25 | \$240 | | \$ |
| Culloden NV Shiraz Cuvée- Methodè Champenoise | | \$30 | \$288 | | \$ |
| 2014 Semillon | 1 Bronze | \$20 | \$192 | | \$ |
| 2014 Semillon/Sauvignon Blanc | 1 Bronze | \$18 | \$173 | | \$ |
| 2011 Semillon/Chardonnay | 93 with James Halliday 2013 | \$18 | \$173 | | \$ |
| 2012 Parish Chardonnay | | \$20 | \$192 | | \$ |
| <u>Rosé</u> 2012 Dwyer Rosé | 2 Silver, 3 Bronze, 93 with James Halliday 2015 | \$18 | \$173 | | \$ |
| Vineyard Range REDS | | | | | |
| 2014 Merlot (New Release) | | \$25 | \$240 | | \$ |
| 2013 Tri Moir (Merlot / Shiraz / Cabernet) | 2 Bronze, 90 with James Halliday 2013 | \$25 | \$240 | | \$ |
| 2013 Cabernet Sauvignon | | \$25 | \$240 | | \$ |
| 2014 Cabernet / Shiraz (New Release) | | \$25 | \$240 | | \$ |
| 2013 Shiraz | 1 Silver, 1 Bronze 93 with James Halliday 2015 | \$25 | \$240 | | \$ |
| White Wines of Distinction | | | | | |
| 2008 Semillon | 2 Gold/ 1 Silver/ 4 Bronze ★★★★★ 4½Star/ 96 with James Halliday 2015 | \$35 | \$336 | | \$ |
| 2009 Semillon Top 40 NSW Wine Awards (2009 & 2010) | 2 Trophy, 8 Gold, 9 Silver, 10 Bronze, 96pt James Halliday 2011 | \$45 | \$432 | | \$ |
| 2011 Semillon Top 40 NSW Wine Awards | 1 Trophy, 1 Gold, ★★★★★, 3 Silver, 5 Bronze, 96pt Wine Companion & Good Wine Guide. Top 40 NSW Wine Awards | \$40 | \$384 | | \$ |
| 2013 Semillon | 2 Gold, 4 Silver, 2 Bronze, 96 with James Halliday 2015 | \$30 | \$288 | | \$ |
| 2009 Reserve Chardonnay | 1 Trophy, 1 Gold, 3 Silver, 5 Bronze ★★★★★ 95pt Best H.V Chardonnay | \$40 | \$384 | | \$ |
| Red Wines of Distinction | | | | | |
| 2010 Reserve Merlot | 1 Silver, 3 Bronze 92 with James Halliday 2013 | \$35 | \$336 | | \$ |
| 2011 Cabernet Sauvignon | 88 with James Halliday 2013 | \$35 | \$336 | | \$ |
| 2013 McLaren Vale Cabernet Sauvignon | 2 Bronze, 92 with James Halliday 2013 | \$35 | \$336 | | \$ |
| 2011 Reserve Shiraz | 2 Gold, 1 Silver, 6 Bronze | \$35 | \$336 | | \$ |
| 2012 McLaren Vale Shiraz | 94 with James Halliday 2015, 1 Bronze | \$45 | \$432 | | \$ |
| Dessert Wines | | | | | |
| 2013 Jessica's Botrytis Semillon | 1 Bronze | \$25 | \$240 | | \$ |