



McLeish Estate

Wine Partners Autumn Newsletter



James Halliday 2014 Wine Companion

2014 AUTUMN WINE PARTNER NEWSLETTER

Welcome,

Wine Partners and Friends; what an incredible start to 2014 it has been! Vintage; the most important time of the year well and truly started much earlier than history would see it. Usually the vineyard and winery team would come back from Christmas and have plenty of time to prepare for this crucial time of the year. But as nature would have it, all McLeish Estate vineyards were harvested before mid February. An absolute cracking vintage! (Vintage report on pg: 2).

And if the excitement of a perfect vintage isn't enough for the team the recent success of the McLeish Estate Semillon has been acknowledged at the 2014 Sydney Royal Wine Show winning a haul of four major Trophies for the— Best NSW Wine, Best Single Vineyard Wine, Best Small Producer and Best Aged White Wine of the show.

Then three weeks later the Sydney International Wine Competition announced McLeish Wines as the Trophy winner for the Best Dry White Wine and Top 100 Blue/Gold awarded to the Semillon. The recognition for the wines that Bob & Maryanne McLeish received from the national and international wine shows represents the now 30years of focus and dedication on crafting wines that display the very best of our region. (Accolades on pg: 3).

The annual Vine to the Glass event saw a group of Wine Partners and friends participate and learn more about the process of producing wine from the vine to bottle. A fantastic day had by all with picking, stomping the grapes and spending the afternoon enjoying great McLeish wine and a superb lunch. (Event Review pg: 4)

Within this issue we are excited to bring you great new release wines to be enjoyed, along with a range of exciting events.

- ◇ *McLeish Golf Classic Wine Partners Weekend 17th—18th of May*
- ◇ *Annual Celtic Feast 19th of July*
- ◇ *BudBurst Festival 9th of November*

If you are interested in attending any members' events throughout the year, please let us know ASAP for catering.

Cheers to the Wine

The McLeish Estate Team

Awarded

Trophy for Best NSW Wine
Trophy Best Aged White Wine
Trophy Best Single Vineyard Wine
Trophy Best Small Producer at the
2014 Sydney Royal Wine Show

Trophy for Best Dry White Wine
Gold Awarded to the
2009 & 2007 Semillon
**2014 Sydney International
Wine Competition**

Trophy Best
International Semillon
**2013 & 2012 London
International
Wine Challenge**

Trifecta Trophy for
Best Wine
Best White Wine and
Best Semillon at the
**2013 Sydney International
Wine Competition**

FIVE STAR RATING
JAMES HALLIDAY
**2014 AUSTRALIAN WINE
COMPANION**

BEST HUNTER VALLEY CHARDONNAY AT THE
**GOURMET TRAVELLER 2012 NSW
CHARDONNAY CHALLENGE**

BEST AUSTRALIAN SEMILLON
SYDNEY MORNING HERALD & THE AGE—
**2013 GOOD WINE GUIDE BY NICK
STOCK**

HIGHLY RECOMMENDED
WITH **WINEWISE**

TROPHY & GOLD
**HUNTER VALLEY BOTIQUE WINE
SHOW 2011**

GOLD
**2013 NATIONAL AUSTRALIAN
WINE SHOW**

McLeish Estate 2014 Vintage

The 2014 vintage provided consistently dry and warm days that saw the Hunter Valley's vintage begin in January and finish incredibly early in mid-February.

McLeish Estate Wines are celebrating their 29th Vintage this year and owner Robert McLeish believes, "the quality of a vintage starts with delivering the best grapes to the winemaker." It was unusual in itself to see vintage start and finish in such a short space of time; with this year's harvest beginning in early January with the Chardonnay to create the sparkling wines; followed by the traditionally early ripening iconic Hunter Valley Semillon that is hand harvested on the McLeish Estate. The 2014 Vintage also saw the completion of the reds by mid-February, which has meant that after coming back from the New Year break, there was not a lot of time to prepare before all of the vineyard crews started brandishing their orange handled secateurs to cut the brilliant bunches from the vines. their buckets at the ready to gather all the clean, ripe fruit.



Despite starting early, Hunter Valley wineries have claimed to have found a sense of calm in not having to rush to beat the uncertainty of Mother Nature this year. Throughout the 2014 Vintage the region welcomed the perfect balance of long warm days, low humidity and cool nights, leading to ideal ripening periods for both the white and reds in the region – giving way to excellent fruit quality with great varietal flavour and colour intensity. As wine producers, this calm vintage style can only be celebrated when we look back at the regions past experiences of incredibly turbulent weather patterns that see the producers in a real rush to have all the grapes securely in the winery before the summer monsoonal rains.



While this vintage was unique in how effortlessly the harvesting and processing of the wines has happened, there are some aspects of vintage that never change. With the early mornings remaining the same, watching the sunrise over the undulating mountains is an all too familiar sight for the crews who begin harvesting as early possible. The timing in which the grapes reach the crush is crucial to the quality. They need to come off the vines as early in the morning as possible to be processed whilst the fruit is still cool and full of the most vibrant fresh flavours – it also serves the purpose of beating the midday heat for the hard working picking crews!

This vintage we can boast the best Hunter Valley varietals of Semillon, Verdelho, Chardonnay and Shiraz are going to produce the most incredibly rewarding wines that are reflective of the cracking 2014 Vintage. Now that all the grapes are harvested and the vineyards are being nurtured into dormancy, our winemakers have been busy overseeing the wines as they go through fermentation in either stainless steel or oak barrel. The Semillon will be bottled early to retain lovely vibrancy and freshness for us to enjoy with a big bucket of prawns come mid-year 2014. On the other hand, we will have to wait patiently for the Hunter Valley Shiraz, Cabernet Sauvignon & Merlot as they will spend up to 18 months maturing in oak barrels. But I promise the patience and time spent on the 2014 Vintage is worth the wait!

2013 Semillon

Awarded– 1 Silver, 1 Bronze

Zingy! A youthful, crisp Semillon that shows balance of vibrant fruit driven texture of passionfruit flavours that is anchored with a tight lemon citrus core that provides a delicate line on the palate.

Cuisine: light seafood – oysters, kingfish

2012 Semillon/ Chardonnay

40/60% blend balance of citrus and peach fruit compliment one another to provide a delicate attractive freshness on the palate with a lingering vanilla & nutty herbal spices to the fore.

Cuisine: seafood – trout, salmon or pair with cured meats such as Pancetta

2012 'Parish' Chardonnay

A refined style produced using new French oak barriques with 50% barrel ferment to 50% fermentation undertaken in vat; this leads to elegant oak flavours with stone fruit characters. Our 2012 Chardonnay has a powerful fruit driven quality with notes of spicy oak and extreme length. With aging a more noticeable nutty toasted aroma will appear.

Cuisine: Chicken risotto, pork belly

What the
Media are
saying.....



MCLEISH ESTATE WINES WIN FIVE TROPHIES

The 2014 Sydney Royal Wine Show awarded a massive 4 Trophies and 1 Gold to McLeish Estate Wines at the presentation dinner on the 13th of February.

The extremely successful Semillon received the prestigious Trophy and title of the:



Image: Bob & Maryanne McLeish with
Chairman of Judges Iain Riggs

Best NSW Wine

Best Small Producer

and to set the benchmark even higher
the Semillon also received the Trophies
for:

Best Aged White Wine

Best Single Vineyard Wine

A **GOLD** award went to the 2009 Cellar Reserve Semillon

Sydney International Wine Competition



The **McLeish Estate 2007 Semillon** has retained the coveted **Emie Hunter Memorial Trophy for Best Lighter Bodied Dry White Table Wine**, previously won by the same wine in 2013. Asserted its position as one of the worlds most highly acclaimed Semillon's.

Australian Wine Companion Magazine Top 40 Buys Under \$20

The Australian Wine Companion February/March Magazine selected two great McLeish Estate Wines to be included in the Top 40 Australian Wines under \$20.

With the highly recommended **2011 Semillon/Chardonnay (\$18)** rated 93/100; the wine authority says of this wine "A 60/40% blend, the Chardonnay barrel- fermented in one- year- old French barriques and an altogether superior wine to the usual anodyne blend; citrus, honey and lemon flavours are seamlessly welded the finish well- balanced"

The delicious **2012 Dwyer Rose (\$18)** rated 93/100 made the Top 40 Best Buys list, describe the wine as "merlot based and arguably the best use of this variety in the Hunter Valley, certainly this is a delicious and pure rose with sweet red fruits dancing across the delicate finely balanced palate".

Autumn Wine pack

2013 "Tri Moir"
(Merlot/Shiraz/Cabernet
Sauvignon)

A vibrant combination of ripe blackberry, mocha, fruit cake and fine toasty oak. The integration of the three varietals combine with the earthy and dusty savoury oak characters that envelope this medium bodied wine. The linear but firm tannin structure will ensure development and long term cellaring capabilities.

Cuisine: Venison, Duck/
Game

2012 Cabernet Sauvignon

Produced off a 26 year old exceptional parcel of Cabernet Sauvignon from McLeish Estate Pokolbin. Bright red berry fruits, plums and mulberries all seductively slide on the palate and are supported by long fine grained and mouth filling tannins with a touch of coffee and spice. If cellared correctly, this wine will be able to be enjoyed over the next 7-9 years.

Cuisine: Beef fillet with polenta and wild mushrooms

2013 Shiraz

Succulent chocolate/cherry flavours, confit plum and pepper with a lifted herbaceous bouquet on the palate. With further aging a balance of firm rounded tannins will revel in its moderate alcohol and finishes with good acidity.

Cuisine: Lamb roast



Functions Review

Vine to the Glass (VTG) 2014

McLEISH ESTATE

Functions *Calander*

Sydney Wine Dinner

Date: 27th March

Venue: Davo's Trattoria on Nuwarra.

McLeish Estate Golf Weekend

Date: 17th-18th May

Venue: The Vintage & McLeish Estate Winery

Newcastle Wine Luncheon

Date: 24th May

Venue: Silo Restaurant and Lounge.

Celtic Feast

Date: 19th July

Venue: McLeish Estate

Budburst Festival

Date: 9th November

Venue: McLeish Estate

For Bookings Contact

McLeish Estate

Ph: (02) 49987754

E: info@mcleishhunterwines.com.au



McLeish team to hand harvest the Merlot grapes from the Estate vineyards. Like all Harvest days it means an early start, but with much welcomed cool breeze and blue skies fruit was snipped off the vines and with our 'bucket boys' on hand all fruit was loaded into the large 500kg bins.



'Grape Stomp', everyone participated in taking there shoes off and jumping into bins of red grapes to crush the grapes and get dirty to celebrate the 2014 Vintage.

It is always the case that our winemaker can only make the very best wines out of the best grapes. The family day was enjoyed by all Wine Partners who went away with a feeling of satisfaction that the 2014 McLeish Estate Merlot was created in part by there participation.



The start of the year is always the most exciting for the McLeish Estate team as we undertake the years vintage. This year an enthusiastic group of Wine Partners and friends joined us at the annual Vine to the Glass event to join in this exciting time of the year. The day also provided for a great learning experience in the art of winemaking from vine to the glass.

The days events started in the vineyard with the group joining Bob, Maryanne and the



A much needed glass of crisp Semillon was the order of the day, as the enthusiastic group joined at the winery to enjoy the range of McLeish wines on offer and a delicious lunch on the grounds.

This was followed by the annual crew 'Grape Stomp', everyone participated in taking there shoes off and jumping into bins of red grapes to crush the grapes and get dirty to celebrate the 2014 Vintage.



Thank you to everyone who attended the day; we look forward to the release of the 2014 wines– as it was such a cracker vintage in the Hunter Valley.

Annual Celtic Feast Wine Dinner

The annual McLeish Estate Celtic Feast celebrating it's 10th Year.

And we invite you and your guests to celebrate this fantastic occasion at McLeish Estate.

The wine dinner hosted amongst the vineyards of the Estate reveals a 4 course winter inspired menu paired to current release and rare Museum wines from the McLeish Estate range.

An experience not to be missed. Enjoy the warm Scottish hospitality, an array of entertainers and dance the night away with friends at the annual 2014 Celtic Feast, a truly memorable McLeish Wine Partners Event.

**Date: Saturday
19th of July**

Book early as this event is allocated to a maximum 100 guests.

Bookings can be made through the McLeish Estate Winery.
P: (02) 499 877 54
E: info@mcleishhunterwines.com.au



2014 McLeish Golf Classic

Saturday 17th—Sunday 18th May

At



Join us at The Vintage Hunter Valley for our annual Wine Partners Golf Weekend at the regions most prestigious golf course.

Golf Weekend Inclusions

- ♦ 9 or 18 Holes on the Saturday Afternoon at The Vintage
 - ♦ Wine Tasting throughout the day
- ♦ Presentation Golf Dinner at McLeish Estate Winery
- ♦ Golf tuition & Aqua Golf and Breakfast on the Sunday morning at Hunter Valley Gardens
 - ♦ Golf weekend Wine Specials

Enjoy the McLeish Estate hospitality and escape to the Hunter Valley to participate in this superb Wine Partners Event.
We look forward to seeing you.

Change of Details?

Please inform us of any changes to your credit cards, email and delivery addresses, marital status or anything that may affect you receiving your wine pack.



WE'RE ON
FACEBOOK!

follow us on
twitter

T/as Dropok Pty Ltd | 462 DeBeyers Road
Pokolbin | Ph/Fx (02) 49987754
E: mcleishwines@exemail.com.au

Visit us online at

www.mcleishhunterwines.com.au