

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 where 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 30 years 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 AUSTRALAIAN 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

Autumn

Wine pack

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-

2012 Semillon/ Chardonnay

ovsters, kingfish

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

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 to 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!

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



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

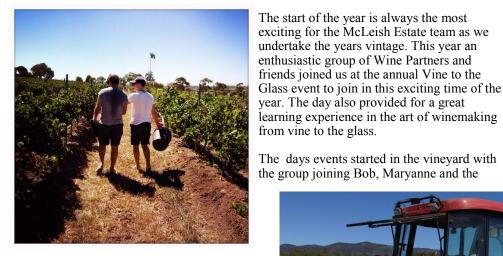
McLeish Estate

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Functions Review

Vine to the Glass (VTG) 2014



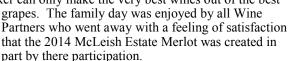
McLeish team to hand harvest the Merlot grapes from the Estate vineyards. Like all Harvest days it means an early start, but with much welcomed cool breeze and blue skies fruit was snipped off the vines and with our 'bucket boys' on hand all fruit was loaded into the large 500kg bins.



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.

It is always the case that our winemaker can only make the very best wines out of the best







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

VINTAGE



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.



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