



The 12 Wines of Christmas



Culloden NV Duke Cuvee

2023 Semillon

2023 'Auld Killie' Off dry Semillon

2023 Semillon / Sauvignon Blanc

2023 Verdelho

2023 Chelsea Semillon / Chardonnay

2022 Victoria Chardonnay

2022 Dwyer Rose

2021 Merlot

2022 Cabernet Sauvignon

2022 Shiraz

2023 'Jessicas' Botrytis Semillon



McLEISH ESTATE

Culloden NV Duke Cuvée

A vibrant sparkling wine, showing some complex nutty and yeasty characters with underlying stone fruit and white peach. On the palate this wine is light bodied but full of flavour, showing generous continuation of the stone fruit notes. The sparkling is revitalised by bottle fermentation then left on lees for a year before disgorgement.

Serve on any occasion!

Pair with Freshly Shucked Oysters with Horseradish Cream

Ingredients

2tbs finely grated fresh Horseradish
2 tsp red wine vinegar
1/3 cup (80ml) crème fraiche
24 oysters, shucked
Crushed ice, warragal greens and finger lime pearls to serve

Method

1. Combine horseradish, vinegar, crème fraiche and 2 tbs water in a bowl.
2. Pour any liquid from shucked oysters into the horseradish crème and stir to combine. (if you've purchased pre-shucked oysters, pour in any juices from within the oysters.)
3. Place crushed ice and warragal greens on a large serving platter and top with the oysters.
4. Scatter with finger lime pearls and serve immediately with the horseradish cream alongside.
5. Pour a glass of bubbles, and enjoy!





McLEISH ESTATE

2023 Semillon

Generosity of fresh lemon, lime and passionfruit flavour articulate this classic Hunter Semillon. The palate is intense yet elegant and crisp, with great line and length. A wine of great drive and extraordinary finesse.

This wine is built to cellar as a benchmark example of Hunter Valley Semillon.

Pair with Seared Salmon with pickled Vegetables and Watercress Salad

Ingredients

- 1/4 Cup red wine vinegar
- 1/3 cup caster sugar
- 1 tbs peppercorns, bruised
- 2 tsp fennel seeds, crushed
- 1 bunch rasishes, thinly sliced
- 2 eschalots, sliced
- 1 bunch Dutch carrots, thinly sliced
- 1/4 cup extra virgin olive oil
- 4 salmon fillets
- 120g watercress

Method

1. To make pickles, place vinegar, sugar, $\frac{3}{4}$ cup (180ml) water, peppercorns, fennel seeds and 1 tbs salt flakes in a small saucepan. Bring to a boil over high heat and simmer for 1 minute.
2. Place radish, eschalot and carrot into a shallow heatproof container, then pour over pickling liquor to cover. Steep for 20 minutes, or longer if time allows.
3. In a large non-stick frypan, heat half the oil over high heat. Season salmon and add to pan skin side down. Cook 2-3 minutes or until skin is crisp. Turn, and cook 2 minutes or until just cooked through.
4. Drain the pickled vegetables and place in a bowl with watercress, buckwheat and remaining olive oil. Toss to combine.
5. Divide salmon among plates and top with vegetable salad to serve.





McLEISH ESTATE

2023 'Auld Killie' Off Dry Semillon

This is an off-dry style, an alternative to the classic McLeish Semillon.

this wine displays a touch of sweetness, and is bright, with a light green tinge. This delicious Semillon style expresses vibrant lemon freshness with equally intense tropical fruit aromatics. The palate delivers green apple and grapefruit providing the perfect balance of vibrant juicy sweet fruits on the mid palate to a crisp semi-dry finish.

Pair with Thai Red Curry with Chicken

Ingredients

| | |
|-----------------------------|-------------------------------------|
| 5 tbsp Thai Red Curry Paste | 6 kaffir lime leaves |
| 2 garlic cloves, minced | 1 tbsp sugar |
| 2 tsp ginger, finely grated | 2 tsp fish sauce |
| 1 tbsp lemongrass paste | 350g chicken thighs |
| 3 tbsp vegetable oil | 150g pumpkin |
| 1 cup chicken broth/stock | 120g green beans |
| 400ml coconut milk | 12 Thai basil leaves |
| | Red chilli and coriander to garnish |
| | Steamed Jasmin rice |

Method

1. Heat oil in a large heavy based skillet over medium—high heat.
2. Add curry paste, garlic, ginger and lemongrass and cook for about 2 minutes so it 'dries out'.
3. Add chicken broth and stir to dissolve paste. Simmer rapidly for 3 minutes or until liquid reduces by half.
4. Add coconut milk, lime leaves, sugar and fish sauce. Stir, then add chicken.
5. Bring to simmer, then turn heat down to medium. Simmer for 8—10 mins or until the chicken is cooked and the sauce is almost at the thickness you want. Do a taste test and adjust as needed.
6. Add pumpkin and beans. Cook for 3 mins or until pumpkin is just cooked through and sauce has thickened.
7. Remove from heat, stir through Thai basil leaves and serve over jasmine rice. Garnish with red chilli and coriander.





McLEISH ESTATE

2023 Semillon / Sauvignon Blanc



This wine is a vibrant and luminous quartz colour with juicy lemongrass and guava aromatics. The mouth filling flavours of passionfruit and green apple balances the zesty acid backbone.

A classic blend from an exceptional vintage, drink now while its young, and vibrant.

Pair with Spaghetti Marinara

Ingredients

180g dried spaghetti pasta
2 1/2 tbsp olive oil
300g seafood marinara mix
2 garlic cloves
1/2 onion, finely chopped
1/2 cup white wine
2 cups tomato passata
1/2 tsp sugar
2 tbsp finely chopped fresh

Method

1. Bring a large pot of salted water to boil, and cook according to packet directions. Reduce the time by 1 minute as pasta will finish cooking in the sauce. Reserve 1 cup of pasta water once drained.
2. Heat oil in a large skillet over high heat. Add fish and large prawns first, cook for 30 seconds. Add small prawns, cook for 30 seconds. Add calamari, cook for 1 minute. Immediately transfer everything to a bowl!
3. Reduce heat to medium high. Heat remaining 1 tbsp oil, then add garlic and onion. Cook for 3 minutes until onion is translucent.
4. Add wine and bring to simmer, scraping the bottom of the skillet to mix the brown bits into the liquid. Simmer for 1 minute or until alcohol smell has evaporated. Add passata, sugar, salt & pepper. Lower heat to medium high, bring to simmer and cook for 2 minutes. Adjust salt and pepper to taste.





McLEISH ESTATE

2023 Verdelho



This wine is a textural, medium bodied wine, that showcases tropical pear, lychee and passionfruit characters. The mid palate displays ripe stone fruit, white peach characters, leading to a crisp, dry finish.

Maple honey mustard glazed ham

The tropical fruit flavours will provide a satisfying contrast to the

Ingredients

100g brown sugar
80ml maple syrup
80ml honey
1tbsp Dijon mustard
1 whole leg ham on the bone
Whole cloves to stud

Method

1. Stir the sugar, maple syrup, honey and mustard in a bowl until the sugar dissolves
2. Preheat oven to 170C. Line a large baking dish with 2 layers of non stick baking paper. Remove all oven shelves. Use a sharp knife to cut around the shank of the ham about 10cm from the end. Gently lift the rind off in 1 piece by running your fingers between the rind and the fat. Score the ham 5mm deep. Stud the centres of the dimonds with cloves. Transfer to prepared dish.
3. Brush one– third of the glaze over the ham. Bake, brushing with the glaze every 25 minutes, for 1 hour 30 minutes.





McLEISH ESTATE

2023 Chelsea Semillon / Chardonnay

The fresh citrus and lemongrass aromas of the Semillon perfectly compliment the rich peach and rock melon flavours of the Chardonnay. The outcome is exceptionally synergistic, with the flavour of both the Semillon and Chardonnay intensified, but not at the expense of each other. The overall flavours are of stone fruit with a strong dressing of lemon juice on the long finish.

Lobster Mornay

Ingredients

2 cooked lobsters, halved
50g butter
40g plain flour
80ml dry white wine
410ml warm milk
40g grated cheddar
Salt & pepper
2tbsp of chopped chives

1. Remove meat from lobster shells. Coarsely chop and set aside. Place lobster shells cut side up in large roasting plan. Set grill on high
2. Melt butter in a medium saucepan over medium heat until foaming. Add flour and cook for 1-2 minutes until foaming. Remove from heat
3. Gradually add the wine, whisking constantly with a wire balloon whisk until mixture is smooth. Gradually add milk, whisking constantly until smooth and combined. Place heat and cook stirring constantly for 3—4 minutes. Add cheese and stir until cheese melts. Remove from heat. Taste and season with salt and pepper. Stir in the chives and lobster meat.
4. Spoon lobster mixture evenly among shells. Cook under preheated grill, about 6cm from the heat source for 4 minutes or until golden brown. Remove from heat.





McLEISH ESTATE

2022 Victoria Chardonnay

This wine is a Pale lemon, green hue and is a modern expression produced from the McLeish single vineyard. The aromas showcase luscious tangerine, butterscotch, jasmine, pink grapefruit and creme brulee notes. The palate offers extreme flavour of white peach, honeydew and yellow fruits. The mouth feel is generous and has underlines of vanilla and lemon notes.

Pair with Smoked Salmon Terrines

Ingredients

500g thinly sliced smoked salmon
300g crème fraiche
100g cream cheese
5 tbsp lemon juice
2 tsp fennel, finely chopped
3 tbsp olive oil
1 tsp caster sugar
1 cucumber, thinly sliced
Fresh dill, finely chopped
Fresh dill, sprigs for garnish

Method

1. In a food processor, whizz 200g of the salmon, then add the crème fraîche and cream cheese. Scoop into a bowl and fold in 2 tbsp lemon juice, a pinch of salt, pepper and the fennel .
2. Very lightly oil 8 x 100ml moulds or ramekins and line with the remaining slices of smoked salmon, allowing them to hang over the edges. Spoon the pâté between the moulds or ramekins and fold the salmon over to cover. Cover with cling film and chill for 2 hours or overnight.
3. Mix the remaining lemon juice, the olive oil and sugar together. Divide the cucumber between plates. Turn the terrines out on the cucumber and garnish each with a dill sprig. Sprinkle the cucumber with the chopped dill and spoon over the dressing to serve!





McLEISH ESTATE

2022 Dwyer Rose

This wine is a stunning pink hue with aromatic red current and cranberry fruit notes. The palate is lively with attractive ‘Turkish Delight’ and rich manuka honey flavours with a dusting of spice on a crisp dry finish.

Pair with Farmhouse Terrine

Ingredients

- 500g fatty pork mince
- 500g veal mince
- 250g thin long slices of prosciutto
- 1 clove garlic, finely chopped
- 2 tsp fresh lemon thyme, chopped
- 1/4 cup fresh basil, finely chopped
- 85g shelled pistachios, coarsely chopped

Method

1. Preheat oven to 180°C (160°C fan forced.) Line a 10cm x 22cm loaf tin with baking paper making sure the baking paper is large enough that you can fold it back over the terrine to cover the top.
2. Layer prosciutto slices overlapping and extending out over the tin rim, enough to fold cover the top of the terrine. Chop up any remaining prosciutto to add to terrine mix.
3. Add all of the remaining ingredients into a large bowl and mix well with your hands. Season with salt and pepper as desired.
4. Place your mixture into the lined loaf tin. Press the mixture in firmly to make sure you get it even and flat, removing air bubbles and getting the mixture into the tin corners.
5. Fold the overhanging prosciutto and baking paper over the top of the terrine, then cover with double layer of foil.
6. Place terrine in a baking dish. Fill the baking dish with hot water, coming halfway up the sides of the loaf tin. Bake Terrine for 90 mins.
7. Remove from oven and baking dish, then place a heavy weight on top of the terrine. Once cooled place in refrigerator overnight.





McLEISH ESTATE

2021 Merlot

This classic wine showcases a vibrant plum hue, with harmonious aromas of spicy plum, dark cherry and enticing cassis. Our Reserve Merlot displays supple tannins with generous soft red berry fruits on the mid palate and freshness to the fore.

Pair with Crispy Roast Duck

Ingredients

1 whole duck
250g potatoes, halved
3 shallots, halved
6 fresh figs, halved
5 pears, halved
2 tbsp butter
4 lemons
5 tbsp honey
Kosher salt
black pepper
1 bunch fresh thyme

Method

1. Preheat oven to 250°C and take the duck out of the fridge 30 mins before preparation.
2. Place the potatoes, shallots, 3 figs and 3 pears on a baking tray, and place in oven for 30 mins while preparing the duck and stuffing.
3. Add melted butter, juice of 1 1/2 lemons and 1tbsp of honey to a mixing bowl and add the remaining figs, pears and the squeezed 1 1/2lemon into the mixture.
4. Score the ducks skin in a crosshatch pattern, avoiding cutting the ducks meat. Season the duck inside and out with the salt and pepper and trim any excess fat around the ducks cavity.
5. Stuff the mixture into the ducks cavity and pour in any juice from the bowl. Secure the ducks legs with kitchen twine and place breast side up in a roasting pan.
6. Roast for 10mins, then lower the oven temp to 150°C for 50mins. Turn the duck breast side down and continue to roast for 2 hours, flipping every 30 mins.
7. Combine the juice of 2 1/2 lemons, 4 tbsp honey and thyme in a saucepan and heat until thyme turns brown. Remove thyme, lower the heat and simmer til thickened.
8. Remove duck from oven and brush with the lemon, honey and thyme glaze.
9. Increase oven temp to 250°C and roast for a final 15mins. Remove from oven and rest before serving with the potatoes, shallots, figs and pears.





McLEISH ESTATE

2022 Cabernet Sauvignon

The wine displays great depth of flavour, with ripe, silky tannins. Classic Cabernet cassis sits alongside smoky, spicy oak and more complex notes of violets, tobacco and dark chocolate.

Pair with Cranberry glazed turkey breast

Ingredients

1kg boneless turkey breast
Olive oil
1/8—1/4 tsp ground sage
Salt and pepper
1 cup fresh cranberries
1 sprig fresh rosemary
1/2 cup sugar
2tbsp water
2 tbsp orange juice

Method

1. Preheat your oven to 190°C .
2. Combine fresh cranberries, rosemary sprig, sugar, water and orange juice to a saucepan over low heat. Cook the mixture for approx. 5mins , stirring occasionally, until the cranberries start to soften and the sugar dissolves
3. Turn up the heat to low-medium and continue to cook for 10 mins until the cranberries burst and the sauce is the consistency of jam.
4. Remove the rosemary sprig, mash the cranberry sauce until it is as smooth as possible and set aside.
5. Brush the turkey breast with olive oil and season with sage, salt and pepper.
6. Spread the cranberry sauce all over the turkey breast, making sure to cover it completely .
7. Roast the turkey for approximately 40-45 minutes, or until the internal temperature measures 74°C. once done, remove from heat and let rest under tin foil for 5 mins.





McLEISH ESTATE

2022 Shiraz

This wine encapsulates the essence of the Hunter Valley and our own winemaking style. The aromas of rich mulberry and spicy blackberries are perfectly balanced with the complex spice, floral and violet overtones to the blackberry and plum fruit at the core of the palate. The ripe but refined tannins and quality oak complete an outstanding example of Hunter Valley Shiraz.

Pair with herb crusted lamb with crispy potatoes

Ingredients

600g baby cream delight potatoes
1 1/2 tbsp olive oil
25g fresh breadcrumbs
2 tbsp chopped fresh parsley
2 tsp lemon rind, finely grated
1 garlic clove, crushed
1 lamb rack, French trimmed

Method

1. Preheat oven to 200°C. Boil the potatoes in a large saucepan of salted boiling water for 15 minutes or until tender. Drain. Place potatoes in a roasting pan and use a potato masher to lightly crush the potatoes.
2. Drizzle 1tbsp of oil and season with salt, then bake for 15 mins.
3. Combine the breadcrumbs, parsley, lemon rind, garlic and remaining oil in a bowl and season as needed.
4. Press the breadcrumb mix firmly onto the lamb rack, then transfer lamb to roasting pan.
5. Bake with the potatoes for 25-30 minutes for medium or until lamb is cooked to your liking and potatoes are crisp. Cover lamb with foil and et aside for 10 minutes to rest.





McLEISH ESTATE

2023 'Jessicas' Botrytis Semillon

A beautiful bright quartz lemon hue. This dessert wine displays refreshing citrus and tropical fruit aromas. It is incredibly fresh and balanced with a luscious pineapple notes, honey dew mouth- feel and clean finish.

Pair with Eton Mess with macerated fruit

Ingredients

250g strawberries, chopped
150g blackberries
250g raspberries
1 orange, juiced
1/2 lime, juiced
1/3 cup icing sugar
3tsp vanilla bean paste
300ml crème fraîche
300ml thickened cream
9 meringue nests, halved
10 macarons, halved

Method

1. Place strawberries, blackberries and half the raspberries in a bowl, and add the orange juice, lime juice, 1/4 cup icing sugar and 1 tsp vanilla paste. Alternatively instead of the juices and sugars, add 100ml of 'Jessicas' Botrytis Semillon to the fruit mix for extra decadence.
2. Use a fork to coarsely crush the berry mixture, then set aside for a minimum of 30mins.
3. Use an electric mixer to whisk the crème fraîche, cream, remaining icing sugar and remaining vanilla in a large bowl until firm peaks form. Use a slotted spoon to add the berry mixture, reserving the juices in the bowl. Gently fold together mixtures to marble.
4. Arrange 1/3 of the meringue and macaron in a serving dish and top with dollops of crème fraîche mixture. Repeat layering with the remaining meringue, remaining macaron and remaining crème fraîche mixture.
5. Drizzle with the reserved juices and sprinkle with remaining raspberries. Serve immediately!





McLEISH ESTATE

Perfect side option.

Festive Stuffed Mushrooms

Ingredients

60g dried cranberries,
chopped
50g slightly salted butter
1 tbsp olive oil
10 portobello mushrooms
4 shallots, finely chopped
100g walnuts
3 springs thyme
50g fresh breadcrumbs
125g soft goats cheese
Salt and pepper

Method

1. Preheat oven to 200°C (180°C fan forced.) Place the cranberries in a heat safe bowl and cover with boiling water. Set aside to soak.
2. Remove the stalks from 8 mushrooms and place on a greased baking tray. Finely chop the stalks and remaining mushrooms.
3. In a large frying pan melt the butter and oil, then add the finely chopped mushrooms and shallots, frying for 5 mins or until soft.
4. Remove from heat and add the drained cranberries, walnuts, thyme, breadcrumbs and salt and pepper. Ensure mixture is well mixed.
5. Lightly spritz mushrooms with oil then spoon the filling into the mushrooms.
6. Crumble the goats cheese evenly on top of the mushrooms then season as needed.
7. Bake for 15 mins until the mushrooms are tender and the top of the filling is crisp. Serve with all the trimming or as an entrée and enjoy!



The holiday season is a wonderful time for gathering with friends and family, sharing traditions, or making new ones.

In the McLeish family's homeland, Scotland, the traditions of Christmas haven't been around for very long with most traditions we see today only being recognised since the late 1950's. For almost 400 years the celebration of Christmas was banned by the Scottish Parliament. This was a law that was strictly enforced, with just the act of baking Yule Bread getting you thrown in jail!

Now Christmas and Boxing Day is often celebrated with those near and dear to you.

Thankfully, some of the traditions from long ago are still celebrated today, with cheers of 'Blithe Yule' or 'Haud Hogmanay' being heard in the streets for weeks.

Hogmanay is the Scots annual winter solstice and New Years celebration filled with rich traditions to help clear away the old year and welcome in the new one with a clean break. The act of 'redding the house' to remove old dirt and ash prepares the household for the 'First footer' who customarily brings coal, salt, whisky (or wine) and most importantly brings good luck for years to come. While traditionally the 'First footer' is a tall, dark, and handsome man, nowadays the first guest to cross the threshold after midnight is welcomed with open arms.

The most joyful tradition of all though, is the singing of Robert Burns 'Auld Lang Syne.' Families, friends, and strangers gather in a circle with their arms crossed across their chests and join hands as the bells ring out at midnight signalling the new year. This song resonates all around Scotland and the world encouraging us to meet with old friends, have a drink and reminisce of the days gone by.

At McLeish Estate we truly treasure these moments and have put together our favourite wines we have to share with your friends and family at every kind of celebration this year.

Recipe references:

Culloden NV Duke Cuvee

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