

MOUNT MACLEOD



Mount Macleod wines are defined by the purity of the fruit grown with as little winemaking or oak influence as possible. Harvesting is predominantly by machine though small strategic hand picks also occur.

Generally harvesting and sorting is done in the vineyard by machine in the early hours (11pm to about 3am) and the fruit is then partially crushed and de-stemmed soon after, whilst the white is pressed. Both primary and malolactic fermentation occur naturally though every effort is given to ensure these fermentations occur quickly as capturing the freshness of the fruit is the essence of this style. The wines is then pressed off and aged for 12-16 months in old oak barrels with light lees contact. The wines are then filtered and bottled.

Chardonnay 2015

Bright straw colour with a slight green tinge.

Showing a little more ripeness than the last two vintages, the nose is of ripe stone fruit, honey and citrus.

The palate is mouth-filling with more flavours of grilled nuts and broken biscuits. The texture is creamy with fresh acidity balancing out the finish.



from the fertile soils of Leongatha, Gippsland Australia