

# 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.

## Pinot Noir 2015

Medium bright red in colour with a purple tinge.

Lifted and clean aromas of pomegranate, ripe strawberries and cherries sing away whilst earthier beetroot notes hum away in the background.

The palate is juicy and fresh with subtle notes of clove and spice. Young and vibrant at the moment but there are fine grained fruit tannins that will see the wine develop and show lovely secondary characters as the wine reaches four or five years old.



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*from the fertile soils of Leongatha, Gippsland Australia*