

The mission statement for pinot noir from the beginning at Mount Edward has put the emphasis on elegance, supple structure, fine texture, and layers of mystery rather than muscle. We believe “terroir” - the influence of the site and environment on the way grapes grow – has a profound effect on the style and character on any wine, but particularly pinot noir. We see ourselves as wine growers rather than wine producers.

Our goal is to produce single wines from each of our vineyards, as we learn more about our sites, and help grow wines that reflect their place of origin we shall achieve this. We have taken a similar approach with our Riesling where we now have two sites growing distinctly different wines.

In the winery we try to avoid heavy handed intervention. Gentle handling at all stages of the process is the key. Our grapes are sorted by hand either in the vineyard, or at the winery, to achieve consistency.

Our Pinot Noir is generally de-stemmed but not crushed, a small “cold soak” at ambient temperatures is then encouraged for flavor and colour extraction. Fermentation is in small, two to three tonne open topped fermenters using wild yeasts. The fermenters are hand plunged daily with a peak temperature of around 31-32 sought. The resulting wine is then allowed to “sit on skins” to further develop flavor and allow tannins to round out the wine. Once again the wine is gently handled at the end of fermentation, being carefully racked straight to barrel without significant settling, and the marc being shoveled out by hand. The wines are matured in French oak barriques, about 25% of which are new each year.

We seek a similarly delicate style with our Rieslings, these grapes are whole bunch pressed, settled clear before fermenting slowly at cooler temperatures. We then allow a period of natural settling before filtration and bottling.

We are very particular during the blending process at the end of each year. We are keen to let each vintage express itself through the wine and do not blend to achieve a similar wine rather we keep to our own standards of growing and making knowing that the resulting wines will be individualistic each and every year. We keep an open mind, learning from each vintage and building the experience that we know ultimately leads to great wine.

We will never sacrifice quality in the pursuit of quantity so vigorously set aside any barrels that do not maintain the integrity of our label.

We have recently completed a huge renovation of the Mount Edward winery - this has taken us a best part of 2 years and certainly a lot of focus. We have a world class facility that will continue to allow us to produce our wines as we always have, a barrel cellar that allows controlled maturation and a tasting area that allows us to entertain, educate, and enjoy our wines.