

The mission statement at Mount Edward is one of elegance, supple structure, fine texture, and layers of mystery rather than muscle. We believe “terroir” - the influence of the site, its environment, and the people involved – has a profound effect on the style and character on any wine. 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 now have four sites all 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 has a strong component of whole bunches in the fermentation to encourage mouthfeel and tannin with the remainder being 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 20% of which are new each year.

We seek a similarly delicate style with our White wines, these grapes are whole bunch pressed, settled to varying degrees of clarity depending on textural and flavor complexity requirements, 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.

The Mount Edward winery - this took us the best part of 2 years to build and certainly a lot of focus. We have a world class facility that will continue to allow us to produce all our own wines on site, a barrel cellar that allows controlled maturation, and a tasting area that allows us to entertain, educate, and enjoy our wines.

As with our vineyards the winery is BioGro certified organic.