McIntosh Estate Sales

From: McIntosh Estate Sales <sales@mcintoshestate.com.au>
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To: McIntosh Estate Sales
Subject: What's happening at McIntosh Estate - Autumn 2025

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Hi everyone

Here's what's happening at McIntosh Estate in Autumn 2025.

Join The Club! We have just launched our wine club simply called 'The Club'. Members receive either a 6 or 12 bottle delivery twice a year in April and November (just in time for Christmas) at wine club prices, plus 20% off any additional purchases and other member benefits like free tastings and cheese plate in cellar door. All the details are on the website https://www.mcintoshestate.com.au/wine-club .

At Easter we are launching our newest wine 2023 Cooper's Cabernet, named after our most spoiled and beloved dog Cooper, who also joined the family in 2023, just like the wine. This wine is our easy drinking offering designed to drink every day, a Tuesday night tipple, a Wednesday night wine etc. With soft tannins and lovely fruit flavours it's sure to be a crowd favourite.

Speaking of Easter, cellar door will be open every day from Easter Thursday 17 April to Sunday 27 April from 1030am to 430pm, with the exception of Anzac day when we will be closed. If you're planning a visit at this time we are also going to offer a sneak-peak of some upcoming red wines (just in time for winter), which are as yet not available to purchase. But they will be that week 😉. Bookings are highly recommended during this time.

Vintage 2025 has wrapped up for us and all the grapes are harvested and safely in the winery, including some new wines that we've not made before. This has been a pretty good vintage all in all, once we got over the late frost in

September. Thankfully as Cabernet is a late starter it missed all the kerfuffle. The fruit at harvest looked great and we had a very large yield this year, which means that all the work we have put into the vineyard in the last few years seems to be paying off. The vines looked in great shape all growing season with no pest or disease issues.

We harvested our new Chardonnay block the 'Project Paddock' for the first time this year, and the fruit was near on perfect. Every physical/chemical component of the grapes were exactly where you want them to be, and they tasted pretty amazing. We had some wonderful friends who got roped in to help with the harvest and what an eclectic mix we were. There was an ex-CEO, an ex-very senior executive of one of the big insurance companies, a couple of emergency room doctors, our local Anglican minister and his wife, ex-project managers, ex vineyard owners (the real experts), some retired teachers ….and us. Talk about all being way over qualified for a job 😊

The Chardonnay is going to be made a little bit old school, in a way that you are going to know it has been in a barrel the moment you smell it. For those who prefer that style, watch this space and we'll let you know as soon as it's been released. Why Project Paddock you ask? When we bought the vineyard the previous owners said this block "never does very well", so we took that as a challenge and were determined to bring it back. It ended up being cared for far more than the rest of the vineyard, so it was the obvious place to plant the new Chardonnay, and the quality of fruit from this block is probably only second to our Reserve Cabernet block.

Our much loved Blanc de Blanc sparkling is back in 2025, and as it is so popular we thought it deserved a sibling. We are making our first sparkling Cabernet Rose this year, and keeping the French theme it will be called Rosé de Noir. We won't know until we bottle it the exact style, the aim is that it will be similar to our 2024 Rose but with bubbles, we will release it late winter.

Our other new wine is going to be a Fortified Cabernet, we decided to make it as we had some fruit to spare this year. It's only just been harvested, some 3 weeks later than the rest of the fruit and with a very high sugar content, time will tell how it turns out. As it's a fortified it needs to age for quite some time, so you won't see it for a while, but we'll keep you up to date of its journey.

That's all from us, enjoy your Easter/ANZAC Day break, hope we get to see you.

Cheers

Janet, Curt & Cooper

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