



**Owner – David Ell**



**Winemaker – Stuart Anderson**

*Stuart Anderson bought a 75ha site at Maiden Gully in Bendigo in 1967 and planted shiraz and cabernet sauvignon, then pinot noir and chardonnay. The resulting Balgownie Estate Cabernet Sauvignon became legendary, while, with the benefit of hindsight, Balgownie's earthy, complex Hermitage (shiraz) was at least a decade ahead of its time. Furthermore, Balgownie's Chardonnay and Pinot Noir exceeded the most optimistic expectations. In 1985 he received an impossible-to-refuse offer from Mildara Blass to purchase the property.*

*Anderson's input in the establishment of Bindi as a landmark small vineyard and his little-known role in Mount Gisborne is reflected in the tightness and completeness of both vineyards' wines, from their unusually convincing early vintages.*

*Anderson's approach is clearly evident in his wines. None show the faintest trace of excessive artefact. None are made from overripe fruit, indeed few would even touch 13 per cent of alcohol. None have developed unnatural complexity in their relative youth and each has the balance to suggest long cellaring futures.*

*In a time when many winemakers are tempted to want too much in their wines too early, usually by doing too little too late, Anderson's handcrafted wines stand out like a beacon. – Jeremy Oliver, Gourmet Traveller WINE Magazine (from 2001 Winemaker of the Year profile)*

# Mount Gisborne Wines

## Macedon Ranges, Victoria

Mount Gisborne Wines is dedicated to producing high quality, hand fashioned Burgundian style wines.

The owners, David and Mary Ell, under the tutelage of Master Winemaker Stuart Anderson have been producing quality wines since 1991.

The property, on 75 acres is located in Waterson Road, South Gisborne, in the Macedon Ranges Viticultural Region, and is bordered by the Wombat State Forest and the Derrijewarra Creek. This cool climate region produces low volumes of fruit with a complexity of delicate flavours.

The vintages of Chardonnay and Pinot Noir are barrel fermented in small French Oak. After primary fermentation, malolactic fermentation is completed during the winter and spring months. This process allows the wine a slow and gentle maturation and presents a wine with a smooth integration of fruit, acid and tannins.

The wines Produced by Mount Gisborne are 100% Estate Grown and Bottled.

### The Region

The Macedon Ranges viticultural region is situated just to the north-east of Melbourne's International airport, and is one of the three coolest wine growing regions on the Australian mainland

The concept of terroir is nowhere more applicable than in Macedon. This once volcanic region offers an unparalleled choice of site, exposure and altitude. The thin mountain soils range from granitic sandy grey loam to weathered black basalt clay. Given the altitude (Mount Macedon is just over 1000m high), winds can be a problem as they sweep up over the exposed high slopes, making the choice of site important. These difficult climatic conditions keep yields low, but Mount Gisborne keeps them low, producing a mere 10 to 13 tonnes from their 7 acres in their quest to produce truly outstanding wines.

### The Vineyard

First plantings commenced in 1986 and continued progressively through 1990. The Pinot Noir and Chardonnay are on own roots and use vertical shoot positioning as a trellising method. Fractured granitic and volcanic soils comprise the geologic profiles of the property. The vineyard is in the foothills of the Macedon Ranges and is at the base of Mount Gisborne, an extinct volcano.

