



### MARGARET RIVER

OUR STORY
OUR VINEYARDS
OUR WINEMAKERS
OUR REGION
OUR WINES



# **OUR STORY**

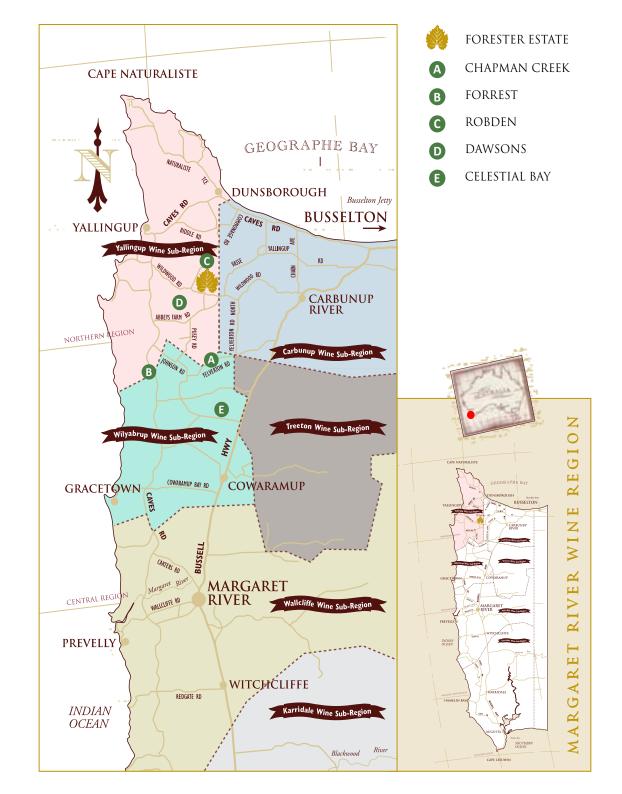
#### Family owned

Forester Estate is a family owned winery situated on Wildwood Road, Yallingup, in the northern Margaret River wine region of Western Australia. Inspired by the beauty of the French Renaissance architecture on a 90 day bike ride through Europe, owners Kevin and Jenny McKay recreated the experience at their Yallingup winery, established in 2001. The French Renaissance castle was finished in 2007, and is home to a new generation winery that strives to showcase the distinct regional characters of Northern Margaret river fruit. The winery houses the best of new technology which is coupled with proven traditional winemaking techniques to ensure the exceptional quality grown in the vineyard is preserved in the finished product.

With over 30 years experience in the region, Kevin McKay has built up relationships with a number of key growers to ensure Forester Estate has access to old vineyards. The winemaking team of Kevin McKay and Todd Payne, are relentless in their pursuit of producing quality wines with the aim of establishing Forester Estate as one of the benchmark producers in Margaret River.

# **OUR VINEYARDS**

The home vineyard was planted totally on an Open Lyre trellising system in 1995, ensuring our commitment to ultra premium fruit. Open lyre demands more manual labour and less machinery doing the work, which suits our gentle approach to fruit handling. In addition to the Forester Estate Vineyard, selected fruit parcels from additional mature vineyards managed by Forester Estate supplement the production base. Control of vine vigour and judicious vineyard management has resulted in vines that are low yielding, balanced and grapes that are small in size but intense in colour and flavour, essential for production of premium quality table wines.



#### **OUR WINEMAKERS**



"WE WANT
OUR WINES TO
CONSISTENTLY
REFLECT THE
PREMIUM FRUIT
GROWN IN THE
MARGARET
RIVER REGION."

#### KEVIN MCKAY

After attending Muresk Agricultural College, Kevin chased the good life and came south with surfboard under arm. Realising the potential of the region as a producer of premium wines, he set about developing 70 acres of vines at the family's Abbey Vale property in 1986 as well as 100 acres via contract growers.

Then, turning his attention to winemaking Kevin engaged the services and mentorship of consultant winemaker Dorham Mann, previously from Sandalford and Houghton, in the early nineties. Kevin was winemaker and vigneron at Abbey Vale until the family sold in February 2001 and next, turned his attention to making premium and iconic wines under the Forester Estate label as well as for a select few producers in the Margaret River region.

"My aim is not to get too big, but to focus my attention to detail and build complexity into my wines from the ground up." He continually maintains the emphasis on production, from grape to bottle, as a consistent super premium product.

#### TODD PAYNE

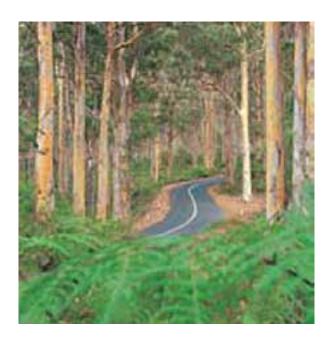
Starting out his working career completing an apprenticeship in Refrigeration and Air-conditioning, Todd soon realised that this was not the career for him, and with a passion for wine growing stronger, he took his hard earned money and left for a working holiday through Europe.

Returning from his trip with an ever increasing love of wine, he was led to study a Bachelor of Science in Viticulture and Oenology at Curtin University. Upon graduating, Todd completed vintages in the Great Southern and Napa Valley (US) and took on an Assistant Winemaker position at Plantagenet Wines in Mt Barker at the end of 2003, working his way up to Winemaker over the course of 3 years.

In January 2007 Todd moved with his wife to New Zealand to take on the role of Winemaker at Esk Valley Estate in Hawke's Bay. He also managed to squeeze in two French vintages in the Northern Rhone working for Domaine du Monteillet in 2006 and Yves Cuilleron in 2008 before joining the Forester Estate team as Chief Winemaker in 2010 and now raising his family at home in WA.



# **OUR REGION**



#### MARGARET RIVER

is famous for its pristine beaches, powerful surf, amazing caves, untouched forests and its worldwide recognition of super premium wines. Since the first commercial planting of vines in 1967, Margaret River has become regarded internationally for its wines, in particular Chardonnay, Semillon Sauvignon Blanc and Cabernet Sauvignon. The region is dominated by the Leeuwin-Naturaliste Ridge that stretches some 100kms long from Cape Naturaliste in the north to Cape Leeuwin in the south. This "Ridge" is an old faultline that experienced an uplift in its evolution.

#### **CLIMATE**

Margaret River has a mild maritime climate, typified by warm dry summers and mild wet winters. The proximity to the coast helps protect the vineyards from extremes of temperature, minimising risks to both vines and fruit.





#### SOILS

The vineyard soils are of lateritic origin comprising ironstone gravel (commonly called coffee rock) and in some special vineyards, granite. The gravel provides excellent drainage and contributes strongly to the distinct regional flavour influences famous from Margaret River.

# **OUR REGION**



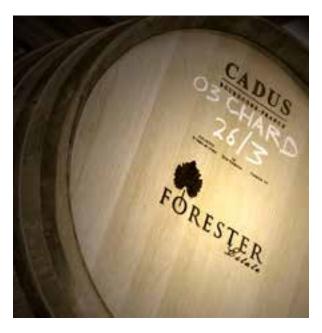
#### SUB REGION - YALLINGUP

Forester Estate sources its fruit predominately from the most northern sub region in Margaret River, Yallingup. The sub regions of Margaret River are designated by the water drainage basins that exist. The Gunyulgup Brook that drains towards Yallingup is the dominate valley of this sub region. Yallingup is influenced by the south west sea breezes that blow over the warm Leeuwin current travelling south along the west coast. The other water body that influences Yallingup is Geographe Bay - a shallow bay that experiences warmer temperatures than the nearby Indian Ocean. This combination allows an extreme Mediterranean influence for this sub region. It differs from sub regions further south that are subject to cooler Southern Ocean breezes.

#### VITICULTURE

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#### **TRADITION**

Traditional winemaking techniques employed in the winery coupled with leading Australian technology will ensure Forester Estate wines always achieve complexity and finesse. All red wines are open fermented in small batches to maintain site integrity and the best are matured for 18-22 months in hand selected French Oak barriques. Whites are fermented cool using a range of yeasts and deliver vibrant fruit when young but also have the backbone for aging.

### THE YELVERTONS

The Margaret River region has built a reputation on being one of the world's leading Chardonnay and Cabernet Sauvignon producers, therefore we chose to showcase these two varieties in our reserve range. It is important to point out these wines are only produced when a vintage lives up to this outstanding reputation.

Once we have identified the fruit will be delivering exceptional quality, we embark on a journey to display the unique characters of the fruit with a no expenses spared approach. These wines are truly handmade, utilising the best oak available, modern wine making techniques and time. We are proud to call these wines Reserve.

We also ensure these wines are true to the Forester Estate style! wines of finesse, varietal expression, drinkability and displaying the best of the northern part of the Margaret River region. These wines are made to age well with time but are guaranteed to drink exceptionally well once released.

YELVERTON RESERVE CABERNET SAUVIGNON
YELVERTON RESERVE CHARDONNAY



# THE WINEMAKERS

These are the wines the Winemakers "have to" make, from fruit that is too unique and special to not be shown off in its own individual light. Small batch, limited quantities and generally unusual. Our Winemakers love these wines, and we think you will too.

JACK OUT THE BOX SEMILLON



# PREMIUM RANGE

The defining expression of Margaret River Cabernet Sauvignon and Chardonnay, and Margaret River's favourite alternatives to these key varietals, Shiraz and Sauvignon Blanc. We spare no expense to ensure each wine is a benchmark in its own right and is created using only the very best new French Oak barrels. These wines exemplify our aspiration to achieving the pinnacle of winemaking.

SAUVIGNON BLANC
CHARDONNAY
HOME BLOCK SHIRAZ
CABERNET SAUVIGNON



## LIFESTYLE RANGE

With grapes sourced from our vineyards in the famed Margaret River wine region, these wines have a fantastic pedigree and are regarded as exceptional value for money. Ever-reliable, approachable, and designed to be easy drinking, these are outstanding value regional expressions, popular for any occasion.

LIFESTYLE SEMILLON SAUVIGNON BLANC
LIFESTYLE SAUVIGNON BLANC
LIFESTYLE CHARDONNAY
LIFESTYLE CABERNET SAUVIGNON
LIFESTYLE CABERNET MERLOT
LIFESTYLE SHIRAZ
ROSÉ









**WINEMAKERS** 

**PREMIUM** 

LIFESTYLE

WINE	RRP \$AU	AVAILABILITY
YELVERTON Chardonnay Cabernet sauvignon	75 -90	Limited release
WINEMAKERS Georgette Brut JOTB Fer JOTB Semillon	45 - 50 30 - 35	Allocation
PREMIUM Chardonnay Cabernet Sauvignon Home Block Shiraz Sauvignon Blanc	35 - 45 30 - 35	No Supply Constraints
LIFESTYLE SSB Sauvignon Blanc Chardonnay Rosé Cabernet Merlot Cabernet Sauvignon Shiraz	25 - 30	No Supply Constraints



#### MARGARET RIVER

#### CONTACT US

