

Since our beginnings in 2005, McLaren Vintners has partnered many Wine Brands to achieve excellence. It's not our impressive record of trophies that we are most proud of, it's our loyal customers. To us they are family.

McLaren Vintners offers contract winemaking and processing with as much passion as purpose.

66From Grape to Bottle, every stage of the winemaking process is managed with attention to detail, care and efficiency. 99

**CRUSH** > PROCESSING From 2 to 50 tonnes our diverse offering allows our customers to create what they desire. Be it organic, whole bunch press, 5 or 21 day fermentation, or a straight forward crush to finished wine. The ability to manage temperature control from the click of a button to a direct feed to the Vinpac bottling hall, our experienced cellar team can achieve what you are looking for.

**CREATE** > WINEMAKING Lead by multi-award winning Ben Riggs, the team of talented winemakers will help your wine shine.

## **COLLABORATE** > WORKING TOGETHER

At McLaren Vintners we understand that quality wine is about working together, flexibility and communication.

## **CUSTOMISE** > FLEXIBILITY AND OUTCOME DRIVEN

With stainless steel tanks from 1,500 litres to 90,000 litres; barrel halls catering for both warming and cooling; earth, pad and cross-flow filtration options; bag press; 2 tonne open to 50 tonne fermenters; cooling and insulation on 80% of our tanks including automated temperature control systems – from fruit to bottle every process is analysed, assessed and undertaken with expert efficiency.

## **CERTIFY** > EXCELLENCE AND ACCREDITATION

We are HACCP Certified, Australian Certified Organic (ACO/NOP) and many of our Analytical Services are NATA Accredited. Guaranteed quality management from grape to finished product including export certificates for finished products with reliable and quick results.

For more information on how we can help your wine brand, please call us on (08) 8383 2000 or email info@mclarenvintners.com.au www.mclarenvintners.com.au