



MOUNT PLEASANT

2005 LOVEDALE SEMILLON

Vineyard Region Hunter Valley

Vineyard Conditions The growing season leading up to the 2005 vintage was excellent with overall cool to mild growing conditions and excellent, even rainfall. December saw cool conditions, allowing the development of cooler climate fruit characters while January saw warm days, coupled with cool nights providing excellent conditions for the completion of veraison and ripening. The vintage was one of the most rapid on record with almost all varieties ripening simultaneously, a result of the excellent growing conditions and difference in diurnal temperatures.

Grape Variety Semillon

Vinification and Maturation All grapes for this wine were handpicked. Upon receipt at the winery they were de-stemmed, crushed, must chilled and the juice allowed to drain. After 48 hours settling, the clear juice was racked off, warmed and inoculated with neutral yeast. The ferment was slow and cold to retain flavour. One month after fermentation the wine was prepared for bottling.

Winemaker Comments

Phil Ryan

Colour Medium intensity straw with green highlights

Aroma The bouquet is vibrant, complex and effusive with layers of citrus fruit, lemon curd, honey and hints of toast. There are also subtle undertones of crushed quartz and wild herbs.

Palate Long and complex palate exhibiting youthful vibrancy and aged complexity. Primary citrus fruits intertwine with mineral acidity and developing toasty aged influences. Flavour weight then increases across the length and breadth of this delicate, complex, structured palate.

Chef Peter Howard's Serving Suggestions As a young wine Lovedale Semillon is ideally matched to foods such as Boston Clam Chowder, however with cellaring, cured and pickled seafoods (Smoked Salmon and Gravelex) are an ideal match.

Analysis ALC/VOL: 11.5% pH: 2.95 ACIDITY: 6.70 G/L

Last Tasted August, 2009

Peak Drinking Potential to be cellared for up to 15 years

PHIL RYAN

Mount Pleasant Chief Winemaker

