



M^cWILLIAM'S MOUNT PLEASANT

2007 OLD PADDOCK AND OLD HILL SHIRAZ

Vineyard Region Hunter Valley

Vineyard Conditions Significant rain events at critical times of the growing cycle and mild temperatures during December contributed to the overall quality of the 2007 vintage. The vines held excellent canopy structures during the ripening period leading to the development of full, rich flavour profiles and balanced sugar and acid ratios. All varieties ripened to their full potential during an unseasonably dry January with the reds showing great concentration of flavour with complementary tannin and acid balance.

Grape Variety Shiraz

Vinification and Maturation The grapes were gently destemmed without crushing the berries and the grape must held cold prior to fermentation. Fermentation proceeded at cool temperatures initially but halfway through fermentation the skins were submerged and the temperature was warmed slightly. The wine was matured in fine quality French oak barrels. During the oak maturation the wine was racked and returned twice to ensure the complexity of the mid palate tannin and to allow the sweet berry fruit to emerge.

Winemaker Comments

Phil Ryan

Colour Intense dark crimson red

Aroma Sweet red and black fruit notes with brown spice complexity and aromas of spicy vanillin oak

Palate A sweet dark fruit palate with red spice supported by black fruit tannin and vanillin oak. The finish is rich with chocolatey tannins, vanillin oak and a core of rich, ripe fruits.

Analysis ALC/VOL: 14.5% pH: 3.48 ACIDITY: 6.9 G/L

Last Tasted July, 2010

Peak Drinking While drinking beautifully now, recommended peak drinking is between 2014 - 2025

PHIL RYAN
McWilliam's Mount Pleasant Chief Winemaker

