



# McWILLIAM'S MOUNT PLEASANT

## 2007 ROSEHILL 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** Hand picked grapes were gently crushed and cold soaked prior to fermentation. Fermentation proceeded at cool temperatures and the ferment was drained and returned twice daily in open top fermenters. Halfway through the fermentation, the floating skins forming the cap were submerged to ensure gentle extraction. The wine was pressed after completion of fermentation and completed malolactic fermentation 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** Dense crimson red

**Aroma** Red raspberry fruit notes with hints of licorice and red spice with sweet vanilla oak notes

**Palate** Rich raspberry fruit with a juicy fruit structure and fine tannins. Red spice notes, sweet vanillin oak and very fine grained fruit tannins show on the long palate.

**Analysis** ALC/VOL: 14.5%   pH: 3.47   ACIDITY: 6.4 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

