



MOUNT PLEASANT

2007 MAURICE O'SHEA SHIRAZ

Vineyard Region Hunter Valley

Vineyard Conditions An excellent growing season with dry, warm days delivered grapes with excellent flavour from the Old Hill and Old Paddock vineyards. The fruit was carefully handpicked in the cool morning period to retain freshness and quality.

Grape Variety Shiraz

Vinification and Maturation Ultra low yielding vines dating back to the 1880s and 1920s were carefully hand-picked and the grapes crushed and cold soaked. Fermentation proceeded at cool temperatures and halfway through, the skins were submerged and the temperature allowed to warm slightly. The wine was pressed and matured in a combination of new and second use French oak barriques and Hogsheads.

Winemaker Comments

Phil Ryan

Colour Intense, dark brick red with vibrant magenta hues

Aroma Lifted sweet fresh berries with spicy mocha oak notes

Palate Powerful rich fruit on palate with generous texture and mouthfeel providing excellent structure. The palate finishes with lingering berry fruit and chocolate notes and fine, velvety tannins.

Chef Peter Howard's Serving Suggestions Grilled rib eye (on bone), stewed Portobello mushroom, plunged green beans; Venison and fennel pithivier, Parsnip mash and twice cooked fava beans

Analysis ALC/VOL: 14.5% pH: 3.45 ACIDITY: 7.10 G/L

Last Tasted April, 2010

Peak Drinking Can be carefully cellared until 2025

PHIL RYAN

Mount Pleasant Chief Winemaker

