



MOUNT PLEASANT

Phil Ryan Limited Release Semillon 2009

Vineyard Region: Hunter Valley, NSW

Vintage Conditions: Excellent vintage conditions producing some of the best Semillon in decades. Mild temperatures during the ripening period resulted in fruit of outstanding quality.

Grape Varietal: 100 per cent Semillon

Vinification & Maturation: Select fruit parcels were whole bunch pressed to retain maximum varietal expression by reducing skin contact. The juice was fermented cold to retain the fresh fruit characters and the resulting wine had minimal lees contact before blending and bottling.

Winemaker Phil Ryan's Notes:

Colour: Pale straw

Aroma: Fresh lemon and lime

Palate: Zesty citrus notes with a fine acid finish

Chef Peter Howard's Food Suggestions:

Prawn and cucumber salad, lime aioli dressing; Veal parmigana

Wine Analysis: Alc/Vol: 10.5% pH: 3.04 TA: 6.8 g/L

Peak Drinking: Drinking beautifully now and will cellar magnificently for over 15 years from vintage

Last Tasted: November 2009

Show Awards	Year	Class
 Riverina Wine Show	2009	4
 Wrest Point Royal Hobart International Wine Show	2009	4

Phil Ryan
Chief Winemaker, McWilliam's Mount Pleasant

