



MOUNT PLEASANT

Phil Ryan Limited Release Chardonnay 2009

Vineyard Region:	Hunter Valley, NSW
Vintage Conditions:	Excellent conditions with a dry ripening period and cooler than usual temperatures ensuring the grapes had great concentration of flavour.
Grape Varietal:	100 per cent Chardonnay
Vinification & Maturation:	The grapes were whole bunch pressed to maintain their freshness and quality and fermented cold to maximise Chardonnay fruit characters. Fermentation was completed in high quality French oak, with lees stirring every fortnight providing the wine with a rich mid palate.
Winemaker Phil Ryan's Notes:	
Colour:	Pale straw
Aroma:	Peach, nectarine and fresh apricot with hints of rockmelon and nutty oak spice
Palate:	Rich tropical fruits with red apple acidity and lingering spicy oak notes
Chef Peter Howard's Food Suggestions: Rack of pork, cinnamon apples and parsnip shards; Moroccan chicken, pinenut and mint cous cous	
Wine Analysis:	Alc/Vol: 13.0% pH: 3.16 TA: 6.40 g/L
Peak Drinking:	Drinking beautifully now and will cellar carefully until 2013
Last Tasted:	December 2009

Phil Ryan
Chief Winemaker, McWilliam's Mount Pleasant

