



MOUNT PLEASANT

MAURICE O'SHEA SHIRAZ 2003

Mount Pleasant is situated on the slopes of the Brokenback Range in the Hunter Valley, NSW. The estate was established in 1921 by the legendary winemaker Maurice O'Shea who recognised the special characteristics and longevity of Hunter Valley table wines. To this day, Mount Pleasant continues to bottle-age commercial quantities of wines until they are considered at their peak to release.

Vineyard Region Hunter Valley, NSW

Vineyard Conditions This super-premium wine is made predominantly from vines more than 120-years-old, grown on heavy, rich, volcanic soils on Mount Pleasant's Old Hill Vineyard, located in the foothills of the Brokenback Range. The vineyard was established in 1880 by the King family, and was purchased by the late Maurice O'Shea in 1921. A small portion of fruit was also sourced from Maurice O'Shea's 1921 plantings from the Old Paddock Vineyard.



The growing season was dominated by the worst drought recorded since 1902. Negligible rainfall in the prior Autumn, Winter and Spring resulted in parched clay soils which seriously reduced crop expectations. The only useful rainfall period in the growing season occurred in December, too late to increase the crop but gave welcome relief to severe bushfires in the district.

While the yields were disappointing, as so often happens out of adversity the quality of the wines produced were outstanding. An exceptional vintage for red wines with fruit showing rich colour and flavour with fine tannin textured styles. Mount Pleasant's old vines also excelled, performing outstandingly in conditions they have become accustomed to and thrive in.

Grape Variety
Vinification & Maturation

100 per cent Shiraz
The specially selected, hand picked grapes were crushed and cold soaked for 24 hours to extract maximum colour and flavour. The juice was then inoculated with a neutral yeast to initiate fermentation, which took place in open-fermentation tanks. Half way through fermentation (7°Be) the cap was headed down to ensure maximum extraction. The wine was then pressed to finish primary and malolactic fermentation in barrel. Once fermentation was complete, the wine was matured in quality, 100 per cent French oak for 18 months.

Winemaker Phil Ryan's Comments:

Colour Dense, dark crimson.
Aroma Spicy fruit, laced with black pepper. Blackberry and bramble fruits evolve from the glass and are supported by fine, French oak nuances.
Palate Fine, silky tannins support generous fruit flavours of blackberry and plum on the palate. The supple tannins and fleshy fruit texture are supported by elegant, yet generous French oak. This intense, flavorsome wine will age gracefully over the next decade to become a classic Hunter Shiraz from a legendary vintage.

Chef Peter Howard's Serving Suggestions

Roasted Venison, Ratatouille & baby Potatoes; Red Wine Beef & Swiss Brown Mushroom Casserole

Wine Analysis
Peak Drinking

Alc/Vol: 14.5% pH: 3.3 TA: 7.1g/L
This wine is drinking beautifully now however, will also reward careful cellaring until 2013.

PHIL RYAN
Mount Pleasant Chief Winemaker
www.mountpleasantwines.com.au

