



HOW TO ORDER

TO ORDER ANY OF THE WINES MENTIONED IN THIS NEWSLETTER, PLEASE FILL OUT THE ORDER FORM INCLUDED, AND EITHER;

FAX TO: 02 4998 7761

MAIL TO:

**McWILLIAM'S MOUNT PLEASANT ESTATE
401 MARROWBONE RD,
POKOLBIN NSW 2321**

SCAN & EMAIL TO:

NEWSLETTER@MCWILLIAMS.COM.AU

PRIVACY POLICY

Mount Pleasant Estate as part of McWilliam's Wines Pty Limited ABN 36 00 024 108 (McWilliam's) is committed to protecting the privacy of the personal information we collect from you and hold. McWilliam's honours the Privacy Act and the National Privacy Principles.

Information collected may include credit card details and wine purchase information. Information collected is used to process any orders we may receive from you and to inform you of wine and event information of interest and will be entered into a secure database. Information on our database maybe provided to our other wineries and used for their marketing and promotional purposes. Your personal information is available for you to check, update and remove if you so wish by writing to us at Mount Pleasant, postal address Marrowbone Road, Pokolbin, NSW 2321.

CONTACT DETAILS

**McWILLIAMS MOUNT PLEASANT
WINERY**

**401 MARROWBONE ROAD,
POKOLBIN, NSW 2321**

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FAX: 02 4998 7761**

WEB SITE:

WWW.MCWILLIAMS.COM.AU

EMAIL:

NEWSLETTER@MCWILLIAMS.COM.AU

EVENTS

MOUNT PLEASANT HARVEST DINNER - 25TH MARCH 2006, MOUNT PLEASANT NSW (\$110 PER PERSON)

Seats are still available for Mount Pleasant's annual Harvest Dinner. This year the dinner will be hosted by one of Australia's favourite media chefs, Peter Howard. With another harvest completed, the Mount Pleasant team would love to celebrate the very high quality fruit of the 2006 vintage with their friends. Mount Pleasant Chef, Rohan Williams has created a menu to complement a wonderful range of quality McWilliam's wines.

1st Entrée Pan Seared Wild Barramundi fillet on a bed of wilted baby spinach drizzled with a desert lime beurre blanc.

2nd Entrée Grilled breast of Guinea Fowl on a cucumber and sea salt salad served with garlic and basil dressing.

Main course Rolled roast of venison stuffed with baby spinach and wild mushroom, accompanied by Binorie Dairy feta and black olive ravioli."

Cheese Course Cloth matured cheddar with Morpheth sour dough.

Dessert Almond & peach panna cotta with sour cherry compote.

Dress is smart casual

For bookings, please phone Katrina or Greg on 02-49987505, or email mtpleasant@mcwilliams.com.au

GOLD COAST DINNER - 18TH MAY 2006, CONRAD JUPITERS QLD

The Mount Pleasant Winemaker's Dinner will be held on Thursday, May 18 at Conrad Jupiters, on the Gold Coast. The dinner will be hosted by Phil Ryan, Mount Pleasant's Chief Winemaker, and Peter Howard, well respected media chef. The evening will undoubtedly be an enjoyable one and will feature some of the best wines currently available at Cellar Door, as well as wines yet to be released from the just completed 2006 vintage. This will be a rare opportunity to taste pre release wines alongside current vintage wines.

Tickets for this four course dinner, inclusive of wines, are \$90.00pp for Friends of Mount Pleasant and their guests. The function will be held in the Southport Room at Conrad Jupiters, commencing 7.00 for 7.30pm dinner.

Conrad Jupiters are offering special accommodation rates for Friends of Mount Pleasant; \$190 per room per night in a standard room, plus a fully cooked buffet breakfast for a maximum of two adults per room.

For dinner bookings, please contact Katrina or Greg at Mount Pleasant on 02-49987505 or via e-mail on mtpleasant@mcwilliams.com.au

For accommodation bookings, phone Reservations on 07-55928130, and mention that you are attending the McWilliam's Mount Pleasant Wine Dinner.

MEMBERS' WEEKEND 2006 - 18TH-19TH NOVEMBER 2006, MOUNT PLEASANT NSW

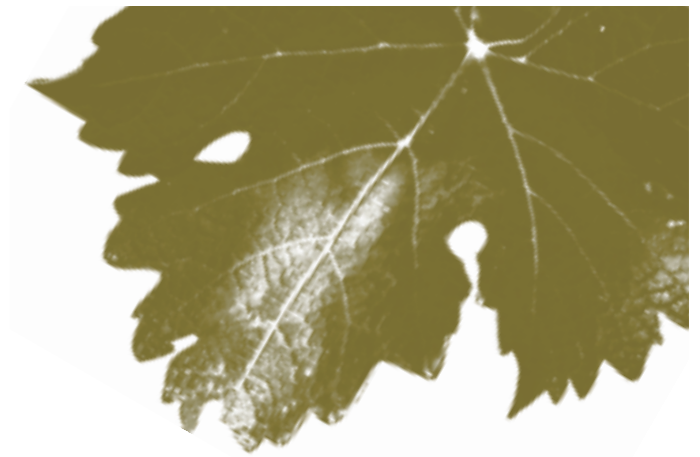
The Mount Pleasant team would love to see as many members as possible at the second member's weekend. A lot of exciting plans for the weekend are underway, including more Masterclasses from Mount Pleasant winemakers, cooking demonstrations and some wonderful wine and food experiences provided by Mount Pleasant chefs.

More details will be available in the next newsletter, but take the opportunity to book some accommodation early.



MOUNT PLEASANT

— HUNTER VALLEY —



AUTUMN 2006

MEMBERS' WEEKEND 2005

The inaugural Friends of Mount Pleasant members' weekend was an outstanding success, with members enjoying a range of Masterclasses and the opportunity to interact with Mount Pleasant winemakers, Phil Ryan and Andrew Leembruggen.

Peter Howard proved a wonderful Master of Ceremonies and delighted Friends of Mount Pleasant with a great cooking demonstration lunch on the Saturday.

All visiting members agreed it was an outstanding success and are eagerly awaiting the 2006 member's weekend on the 18th and 19th of November, 2006."



Friends of Mount Pleasant discussing the merits of Lovedale Semillon in the Semillon Masterclass



Masterclass over – time for lunch!

PRE RELEASE - 2005 MOUNT PLEASANT LOVEDALE SEMILLON

THE FIRST WITH SCREWCAP CLOSURE!!

Mount Pleasant Members are being offered a very rare and special opportunity to experience Lovedale Semillon throughout its many and varied phases of development.

Mount Pleasant is proud to announce the pre-release of a very small parcel of 2005 Mount Pleasant Lovedale Semillon. This special offering is available in limited quantities to Mount Pleasant Members only.

Mount Pleasant Lovedale Semillon is a quintessential expression of its origin and has today strengthened its place as one of Australia's benchmark Semillons. It owes its existence to the vision of an extraordinary Australian winemaker and its quality to one exceptional vineyard.

The 2005 vintage is extra special, with the bottling of the wine taking place in June last year at its rightful home of Mount Pleasant. Throughout Mount Pleasant Lovedale's 55 year life, the wine has always been bottled off-site, originally in Newcastle in the 1950s and then at the company's headquarters in Sydney.

"Bottling at the winery is the final step in protecting the unique character of this incredible wine," says Mount Pleasant Chief Winemaker Phil Ryan.

And indeed, the wine is incredible. The 2005 vintage saw warm days, coupled with cool nights providing excellent conditions for the completion of veraison and ripening. The vintage was one of the most rapid on record with almost all varieties ripening simultaneously, a result of the excellent growing conditions and difference in diurnal temperatures.

With the special pre-release 2005 Mount Pleasant Lovedale Semillon, Mount Pleasant members can take advantage of this special offering to see the unique development of this truly special wine. A rare opportunity not to be missed.

Special Newsletter Offer \$33.00 per bottle in straight case buys

MOUNT PLEASANT CLASSIC RANGE COMING SOON...

Within the next couple of months, Mount Pleasant will launch its new Classic range of wines. The range will consist of an early release Semillon and Shiraz, as well popular varieties Chardonnay, Merlot and Verdelho. The 2004 Mount Pleasant Classic Chardonnay is now available from cellar door. A recent Gold Medal winner at the Melbourne Wine Show - a fantastic result! See the new release section for more information.



THE WINE HUNTER

MAURICE O'SHEA - THE MAN WHO CHANGED AUSTRALIAN WINE

The Wine Hunter, written by Campbell Mattinson with a foreword by James Halliday, chronicles the birth and inspiration of the modern Australian wine industry, and modern Australian drinking habits.

When the French- Irish- Australian Maurice O'Shea walked onto the Mount Pleasant vineyard in 1921, hardly anyone in Australia drank table wine - and yet that is what he dedicated himself to.

Through two world wars, the Great Depression and a largely oblivious drinking public, Maurice O'Shea studied and toiled and somehow turned a remote Hunter Valley vineyard into a great Australian wine legend.

It is a story that has never been told properly before ... The Wine Hunter.

This limited edition book is available exclusively through Mount Pleasant Cellar Door. RRP: \$29.95; special newsletter price: \$25.00.

To celebrate the launch of The Wine Hunter, Mount Pleasant is planning a special evening to celebrate the life of Maurice O'Shea. The dinner will be held on Saturday, May 6 and will be attended by Campbell Mattinson, author of The Wine Hunter, and Simon Bryce, Maurice O'Shea's daughter. More details will follow.

To order a copy of the book, please fill out how many copies you require on the wine order form enclosed.

NEW RELEASE WINES

2001 MOUNT PLEASANT ELIZABETH SEMILLON

Sourced primarily from the Lovedale and Middle Creek Vineyards, fruit for the 2001 Elizabeth Semillon was entirely hand-picked. The wine features fresh lime and lemon fruit flavours supported by emerging buttery, toasty complexities from bottle-aging. This vintage of Elizabeth has already notched up 5 gold medals, three of which have been awarded at capital wine shows in Australia: Melbourne, National (Canberra) and Adelaide. This will be a classic Elizabeth.

Special Newsletter Offer \$13.00 per bottle on straight case buys, plus a bonus bottle of 2002 Early Release Elizabeth Semillon (screwcap)

2004 MOUNT PLEASANT CLASSIC CHARDONNAY - NEW ADDITION!

The 2004 vintage was an outstanding year for white wine varieties in the Hunter (rated 8 out of 10 by James Halliday). The 2004 Mount Pleasant Classic Chardonnay has a generous fruit palate and is well balanced and structured. The wine displays lovely integrated fruit, fig and guava, with creamy yeasty complexity and balanced vanillin, cashew-like oak. A gold medal winner at the Melbourne Wine Show. Look out for the upcoming releases of Classic Semillon, Shiraz, Merlot and Verdelho at cellar door soon.

Special Newsletter Offer \$11.00 per bottle in straight case buys

MOUNT PLEASANT BIN 98 LATE HARVEST DESSERT WINE

Good autumn and winter rains throughout the 1998 vintage coupled with warm days and cool nights provided ideal conditions during the ripening season. A palate of fresh apricots, almonds and vanillin marmalade combines with fresh acidity and supple sweetness. A well balanced wine, the Mount Pleasant Bin 98 Late Harvest Dessert Wine displays rich fruit flavours which cover the entire palate and offer a lingering dried apricot finish. This wine was just awarded a gold medal at the prestigious Sydney Royal Wine Show.

Special Newsletter Offer \$13.00 per bottle in straight case buys

2002 MOUNT PLEASANT OLD PADDOCK & OLD HILL SHIRAZ

The warm conditions experienced throughout the 2002 vintage were alleviated by rains in November and January, leading to excellent budburst and fruit set. The 2002 Mount Pleasant Old Paddock & Old Hill Shiraz shows soft, plummy fruit flavours with hints of raspberry on the palate, complemented by spice and cedary oak. This wine is a gold medal winner at the Hunter Valley Wine Show.

Special Newsletter Offer \$28.00 per bottle in straight case buys

2003 BRAND'S OF COONAWARRA CABERNET SAUVIGNON

The 2003 vintage was characterised by low crops and predominantly cool weather conditions. Warmer weather towards the end of the growing season provided welcome relief enabling the crop to reach desired levels of maturity. The resultant red wines are fine examples of the Brand's of Coonawarra style - pure varietal fruit, fine silky tannins with great length and structure.

Special Newsletter Offer \$17.00 per bottle on straight case buys

2005 THE CROSSINGS SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND

The Sauvignon Blanc wines from the 2005 vintage in Marlborough were exceptional with gorgeous, fresh, complex aromas, lively fruit driven flavours and balance between fruit and acid structure. This wine shows a complex palate of melon and stone fruit, underpinned by a zesty acidity and a flinty mineral spine.

Special Newsletter Offer \$16.00 per bottle in straight case buys

CURRENT & CELLAR RELEASE WINES

2000 MOUNT PLEASANT LOVEDALE SEMILLON

An absolute stunner, the 2000 vintage Lovedale Semillon will most likely be one of the best ever with Lovedale having already received two gold medals.

Undoubtedly a wine to cellar.

Special Newsletter Offer \$34.00 per bottle on straight case buys

2000 MOUNT PLEASANT ROSEHILL SHIRAZ

As Huon Hooke says, "...A succulent, soft, gamey, earthy, leathery, complex red in classic Hunter style, it should be in every wine lover's cellar. Great now at nearly six years, it'll go on for another decade and more..." SMH Good Living, Jan 31 2006

Special Newsletter Offer \$25.00 per bottle on straight case buys, includes a bonus bottle of the 1999 Rosehill Shiraz per 6 pack

MUSEUM RELEASE ELIZABETH SEMILLON VINTAGE PACK

Mount Pleasant is proud to present a six bottle pack of some outstanding vintage Elizabeth Semillon. This special release

provides a great opportunity to conduct a comparative tasting, or a wine and food matching exercise. Consists of two bottles each of the 1997, 1994 and 1993 Museum Release Elizabeth Semillons.

Special Newsletter Offer \$195.00 per 6 bottle pack

OLD PADDOCK AND OLD HILL SHIRAZ VINTAGE PACK

Another opportunity to compare vintages and the development of this classic Hunter wine. The Old Paddock and Old Hill is a traditional style Hunter Shiraz, with all the gamey, earthy and leathery flavours premium wine lovers expect. Consists of two bottles each of the 2002, 2001, and 1995 Old Paddock and Old Hill Shiraz.

Special Newsletter Offer \$195.00 per 6 bottle pack

BARWANG RED WINE VINTAGE PACK

Barwang wines are sourced from the emerging Hilltops region of NSW, and are ideal for cellaring. This special pack showcases the ageing potential of Barwang wines and vindicates the winery's position as the regional benchmark. Consists of two bottles each of the 1998 Cabernet Sauvignon, 1994 Cabernet Sauvignon, 1998 Shiraz, 1994 Shiraz, 2001 Merlot and 2000 Merlot.

Special Newsletter Offer \$240 per 12 bottle pack

1999 BRAND'S OF COONAWARRA PATRON'S RESERVE CABERNET SHIRAZ MERLOT

The last parcel of this wine from the Mount Pleasant cellars. This wine is drinking beautifully, and is showing all the great characteristics of a Coonawarra red with some bottle ageing - spicy plum, chocolate, and cedar pencil shavings with lingering velvety tannins.

Special Newsletter Offer \$45.00 per bottle in straight case buys

2004 LILLYDALE ESTATE PINOT NOIR

As a consequence of two significant hot spells in the Yarra Valley prior to vintage, the fruit from McWilliam's vineyards produced exceptionally concentrated Pinot Noir. The palate shows strawberry, musk and forest berry flavours, balanced with nutmeg and cinnamon oak. An elegant wine with a silk-like mid palate and a fine, lingering finish.

Special Newsletter Offer \$19.00 per bottle on straight case buys

2006 VINTAGE

The 2006 vintage has seen the Mount Pleasant team battle some extreme heat conditions leading up to and during vintage. These conditions and the dry winter have resulted in an estimated 20 per cent reduction in yield. The bonus is some very high quality fruit. Mount Pleasant Chief Winemaker, Phil Ryan, suggests "this vintage in many ways can be considered similar to the 1965, 1991, 1998 and 2003 vintages, all vintages which produced some outstanding Hunter wines".

