



MOUNT PLEASANT

MAURICE O'SHEA SHIRAZ 2000

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 exclusively from 120-year-old vines grown on Mount Pleasant's Old Hill Vineyard, established in the 1880s by the King family, and purchased by the late Maurice O'Shea in 1921.

Early spring rains promoted an even budburst and a cool-to-mild growing season ensured the gradual development of refined fruit flavours. A warm, dry harvest produced sound ripe fruit of the highest quality. Grapes were handpicked in mid-February.



Grape Variety 100 per cent Shiraz

Vinification & Maturation After crushing, the must was held in tank for 48 hours, cold soaking to extract maximum colour and flavour from the skins. The juice was then inoculated with a neutral yeast to initiate fermentation, which took place in open-fermentation tanks. The juice was pumped over twice a day for seven days. The juice was then drained from the tank and transferred to new oak hogsheads (70% American, 30% French) to complete primary fermentation.

Following fermentation, the wine was racked and returned to the same barrels, where it was matured at a constant 15°C for 18 months. The wine was cold stabilised and coarse filtered prior to bottling.

Winemaker Phil Ryan's Comments:

Colour Dense crimson with slight house brick hues.

Aroma Intense cedar and spice characters, overlay aromas of iodine, plum and ripe black cherries with hints of tar.

Palate Sweet, fleshy black fruit flavours are supported by supple oak nuance of cedar and cigar box. The wine has great length and excellent fruit, oak and acid balance.

Chef Peter Howard's Serving Suggestions

Ideal with red meat dishes or Italian cuisine, such as fillet of milk-fed veal on a truffle mash.

Wine Analysis Alc/Vol: 14.0%

Peak Drinking This wine has the weight and fruit structure to support careful cellaring for more than 15 years. Decant before serving.

Show Awards Show



Gold Medal, Hunter Valley 2002, Class 16
Gold Medal, Hunter Valley 2003, Class 31

PHIL RYAN
Mount Pleasant Chief Winemaker

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