



MOUNT PLEASANT

MAURICE O'SHEA SHIRAZ 2004

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 120-year-old vines 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.



Following the extreme drought of 2003 the vineyards were in full recovery mode for the 2003/4 growing season. Cool conditions throughout August and September were followed by timely rains in October and November, assisting in an early bud burst and long growing season.

Resulting wines from the 2004 vintage reveal some cool climate characteristics from the extended growing season, rich colour and flavour and a fine tannin structure. Some rainfall towards the end of the Shiraz harvest proved challenging, however, Mount Pleasant's old vines excelled again, producing excellent fruit with intense varietal character.

Grape Variety 100 per cent Shiraz

Vinification & Maturation 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 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. During oak maturation the wine was racked and returned twice to ensure the complexity of the mid palate tannins and to allow the sweet berry fruit to emerge. The wine was blended and bottled at Mount Pleasant Estate. It is the first vintage of Mount Pleasant Maurice O'Shea Shiraz to be bottled entirely under screw cap.

Winemaker Phil Ryan's Comments:

Colour Medium intensity red with bright crimson hues.

Aroma Generous primary fruit aromas of plums, raisins and raspberries balance with complex nuances of paprika, pepper and smoky chocolate oak.

Palate A medium weight palate dominated by a mélange of ripe red raspberry and plums. The wine is dense with sweet fruits and ripe fruit tannin, generous, fine-grained vanillin oak and hints of spicy paprika, adding layers of complexity. A fine and elegantly structured, classic Hunter Shiraz.

Chef Peter Howard's Serving Suggestions

Roast Duck, Red Currant jus & seasonal vegetable mélange; Beef, Swiss Brown Mushroom & Red Wine Casserole

Wine Analysis Alc/Vol: 14.5% pH: 3.50 TA: 7.24g/L

Peak Drinking Drinking superbly now or can be cellared carefully until 2014.

Last Tasted March 2007

PHIL RYAN

Mount Pleasant Chief Winemaker

www.mountpleasantwines.com.au

