



MOUNT PLEASANT

OLD PADDOCK & OLD HILL 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 The growing season was dominated by the worst drought since 1902 however a small amount of rain in December offered the vines some relief. While the yields were disappointing, the quality was exceptional, with the season providing red wines rich in colour and flavour, with a fine tannin texture guaranteeing the wines are attractive in their youth but retain great potential for extended cellaring.

Grape Variety 100 per cent Shiraz

Vinification & Maturation Handpicked grapes from the Old Paddock and Old Hill vineyards were gently crushed and cold soaked for 24 hours to aid in soft colour and flavour development. The must was fermented in open top stainless steel fermenters with draining and returning occurring twice daily. Half way through fermentation (7° Baume) the cap was headed down to ensure maximum extraction. The wine was pressed before fermenting to dryness and transferred to oak to complete alcohol and malolactic fermentation in barrel. The wine was then racked and allowed to mature for 22 months in fine grained French and American oak before being prepared for bottling.



Winemaker Phil Ryan's Notes:

Colour Dense crimson with hints of terracotta.
Aroma The aroma is complex with generous fruit notes combined with chocolate and aniseed.
Palate Blackberry and plum fruit flavours dominate the palate with the support of fine, silky tannins. Elegant French oak notes combined with the fleshy fruit texture give this wine excellent structure and intensity. This wine is an excellent example of Hunter Shiraz and will age gracefully over the next 10 years, reflecting the pedigree of the vineyard and style.

Chef Peter Howard's Serving Suggestions

Roasted Muscovy Duck breast, Fondant potatoes, green beans & Pepper jus; Barbecued Sirloin Steaks, Mushrooms & Red Wine Butter

Wine Analysis Alc/Vol: 14.5% pH: 3.35 TA: 7.0g/L
Last Tasted July 2007
Peak Drinking Drinking superbly now or can be cellared carefully until 2017.

PHIL RYAN
Mount Pleasant Chief Winemaker

www.mountpleasantwines.com.au

