



MOUNT PLEASANT

2003 PHILIP SHIRAZ

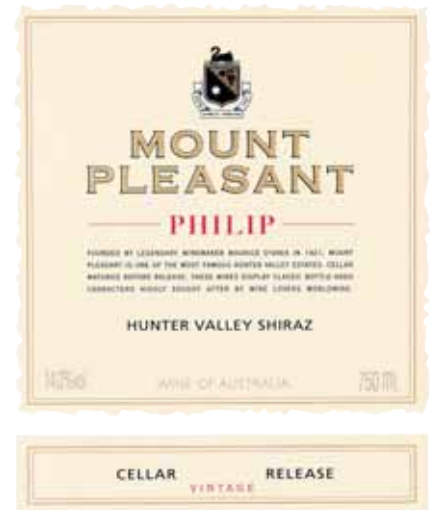
Mount Pleasant is situated on the slopes of the Brokenback Ridge in the Hunter Valley, NSW. The estate was established in 1921 by the legendary winemaker Maurice O'Shea who recognised the special characteristics and longevity of Hunter Valley table wines. To this day, Mount Pleasant continues to bottle-age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

Vineyard Region Hunter Valley, NSW

Vineyard Conditions Following the worst drought on record since 1902, the 2003 vintage experienced negligible rainfall, reducing crop potential significantly. These dry conditions prior to vintage resulted in excellent fruit ripening; producing red wines of exceptional colour and concentrated varietal flavour, while maintaining balanced acidity.

Grape Variety 100 per cent Shiraz

Vinification & Maturation Harvested grapes were crushed and cold soaked for 24 hours. The must was inoculated with a neutral yeast and the ferment drained and returned twice daily. Half way through the fermentation the cap was headed down to ensure maximum extraction of colour and flavour. The wine was pressed just prior to the completion of fermentation to enable primary fermentation to finish in barrel. Malo-lactic fermentation took place in barrel immediately after alcoholic fermentation. Both French and American oak barrels were used during the maturation process to provide maximum complexity. After maturation the wine was blended, cold stabilised and filtered prior to bottling.



Winemaker Phil Ryan's Comments:

Colour Dense ruby red with purple hues.
Aroma Blackberry, cedar, spice aromas with hints of chocolate and pepper.
Palate Cedar oak characters and lashings of coconut and vanilla support and balance the generous blackberry fruit flavours of this lovely, medium-bodied Shiraz. This wine has excellent length of flavour and a fine, silky tannin finish. An excellent example of Hunter Shiraz, with promising aging potential.

Chef Peter Howard's Serving Suggestions

Red meat dishes, such as char-grilled fillet of beef with mixed potato pave and porcini mushroom reduced jus.

Wine Analysis Alc/Vol: 14.0% pH: 3.32 TA: 6.75

Last Tasted April 2005

Peak Drinking Drinking superbly now or can be cellared carefully until 2012.

PHIL RYAN
Mount Pleasant Chief Winemaker

www.mountpleasantwines.com.au

