



MOUNT PLEASANT

2004 PHILIP SHIRAZ

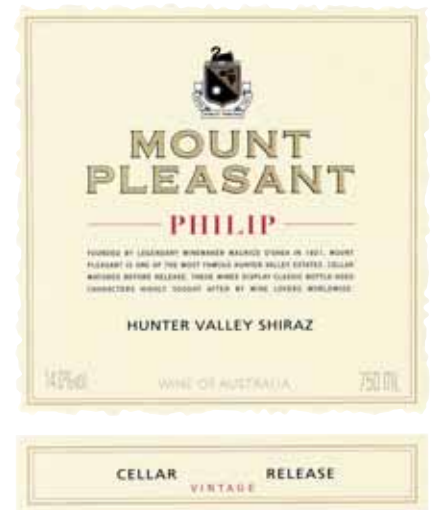
Mount Pleasant is situated on the slopes of the Brokenback Range in the Hunter Valley, NSW. The estate was established in 1921 by the legendary winemaker Maurice O'Shea who recognised the special characteristics and longevity of Hunter Valley table wines. To this day, Mount Pleasant continues to bottle-age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

Vineyard Region Hunter Valley, NSW

Vineyard Conditions Following the extreme drought of 2003 the vineyards experienced an early bud burst through a cool August and September, setting up a long growing season. Timely rainfall in October and November followed by increased temperatures throughout December allowed for a warm and dry ripening period. January brought relieving rains for red varieties early in the month, and vintage proceeded until mid March. The red varieties from the 2004 vintage are characterised by cool climate flavours due to the extended growing season.

Grape Variety Shiraz

Vinification & Maturation The Shiraz grapes were harvested, crushed and cold soaked for 24 hours. The must was inoculated with a selected yeast and the ferment drained and returned twice daily. Mid way through fermentation (7°Be) the cap was headed down to ensure maximum extraction of flavour and colour. The wine was pressed just before completion of fermentation so that primary fermentation could finish in barrel. Both French and American oak were used during the maturation process to ensure maximum complexity.



Winemaker Phil Ryan's Comments:

Colour Medium crimson red with terracotta hues.

Aroma Subtle red berry fruit with nuances of pepper, spice, cloves and liquorice are complemented by vanillin oak and hints of chocolate.

Palate Sweet red currant fruits dominate the palate, elegantly supported by vanillin oak. Beginning with young, lively fruit flavours, the fruit weight extends to the back palate showing juicy strawberry characters and a structured, integrated tannin finish.

Chef Peter Howard's Serving Suggestions

Barbecued Pepper Steak & seasonal vegetables; Smoked Trout & Black Olive Fettucine

Wine Analysis Alc/Vol: 14.0% pH: 3.44 TA: 6.60

Last Tasted April 2007

Peak Drinking Drinking superbly now or can be cellared carefully until 2009

PHIL RYAN
Mount Pleasant Chief Winemaker

www.mountpleasantwines.com.au

