



MOUNT PLEASANT

Classic

2005 Chardonnay

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.

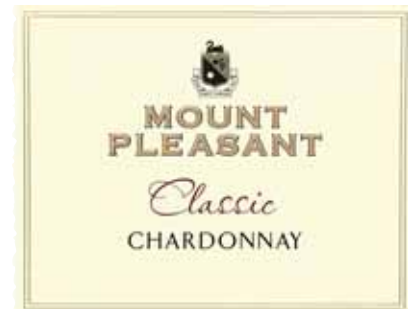
Vineyard Region Hunter Valley, NSW

Vintage Conditions The growing season leading up to the 2005 vintage was excellent with overall cool to mild growing conditions and excellent, even rainfall. The vintage itself was one of the fastest on record with almost all varieties ripening simultaneously, a result of the excellent growing conditions and difference in diurnal temperatures. The white wines are characterized by excellent depth and length of flavour and ideal pH and acidity levels.

Grape Variety 100% Chardonnay.

Vinification & Maturation

The fruit was immediately separated from skins, prior to being racked and fermented in for 10 days. The fermenting juice was then transferred to French oak barrels (20% of which were new, tight grain oak from the forests of central France) to complete fermentation for 18 days. The wine then underwent monthly battonage and ageing on yeast lees in barrel for six months. On completion of maturation the Chardonnay barrels were blended, and cold stabilized then filtered prior to bottling.



Winemaker Phil Ryan's Comments:

Colour Pale straw with green hues.

Aroma A complex bouquet of peaches, guava, spicy oak and cashew nut aromas, enhanced by flinty, gun smoke characters of barrel fermentation.

Palate Generous peach fruit flavours harmonize with creamy, biscuity oak characters integrated through barrel maturation and lees stirring. These intense flavours are supported by an excellent acid balance and long, persistent finish.

Chef Peter Howard's Serving Suggestions

Roast Chicken & Lime Beurre Blanc; Salmon Tartare & Blinis

Wine Analysis **Alc/Vol:** 14.0% **pH:** 3.23 **TA:** 6.3

Last Tasted February, 2007

Peak Drinking Enjoyable now or will cellar well up to 2010.

Show Awards Top Gold Medal, 2007 Cowra Wine Show, Class 26



PHIL RYAN
Mount Pleasant Chief Winemaker

www.mountpleasantwines.com.au

