



MOUNT PLEASANT

Classic

2005 Shiraz

Mount Pleasant is situated on the slopes of the Brokenback Range in the Hunter Valley, NSW. The estate was established in 1921 by legendary winemaker Maurice O'Shea who recognised the special characteristics and longevity of Hunter Valley table wines.

Vineyard Region Hunter Valley, NSW

Vintage Conditions The growing season leading up to the 2005 vintage was excellent with cool to mild growing conditions and consistent rainfall ensuring good flowering and fruit set. An unusual December saw the Hunter Valley experience cool days and cooler nights, however these conditions were ideal for veraison and allowed the development of cool climate fruit characters. In all, it was a tremendous vintage, albeit the most rapid on record, with almost all varieties in the Valley ripening simultaneously. The 2005 reds display excellent colour, good natural acidity and flavours, and tannins reminiscent of the outstanding 2000 vintage.

Grape Variety 100 per cent Shiraz

Vinification & Maturation The fruit for the Classic Shiraz was harvested, crushed and cold soaked for 24 hours. The must was then inoculated with a selected yeast and the ferment drained and returned twice daily. Midway through the ferment 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 was used for maturation to ensure maximum complexity.

Winemaker Phil Ryan's Comments:

Colour Bright crimson red.

Aroma Varietal and regional aromas of ripe red and black fruits with earthy and savoury complexity complemented by subtle chocolate oak.

Palate The medium bodied, savoury palate shows generous red and black fruit flavours, beautifully supported by fine grained tannin and chocolate oak complexity. This is a sophisticated wine with refinement, subtlety and great length.

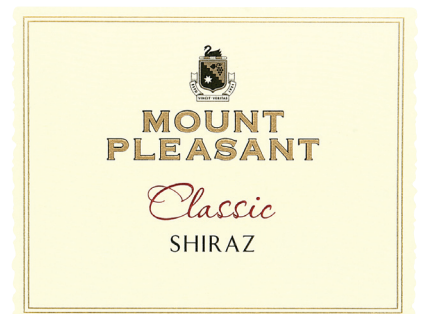
Chef Peter Howard's Serving Suggestions

Braised Shiraz marinated Venison with Swiss Brown Mushrooms;
Crushed Black Pepper studded Sirloin Steak, Creamy Garlic Potatoes

Wine Analysis Alc/Vol: 14.5% pH: 3.44 TA: 6.20 g/L

Last Tasted April 2007

Peak Drinking Drinking beautifully now, or can be cellared carefully for up to ten years from vintage.



PHIL RYAN
Mount Pleasant Chief Winemaker
www.mountpleasantwines.com.au

