



# MOUNT PLEASANT

## LOVEDALE SEMILLON 2006

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** The 2006 vintage followed the dry winter of 2005 with relieving rains providing some relief from the dry conditions in October. These conditions supported the vines during flowering and good rainfall during November led to an excellent fruit set. Late December and January experienced hot and extremely dry conditions with record temperatures experienced between Christmas and New Year. While the hot weather reduced yields, the resultant fruit provided excellent flavour intensity and varietal character.

**Grape Variety** 100 per cent Semillon

**Vinification & Maturation** All grapes for this wine were handpicked. Upon arrival at the winery they were de-stemmed, gently crushed, must chilled and the juice allowed to drain. After 48 hours settling, the clear juice was racked off, warmed and inoculated with neutral yeast. The ferment was slow and cold to retain flavour. One month after fermentation the wine was prepared for bottling.



### Winemaker Phil Ryan's Comments:

**Colour** Very pale straw.

**Aroma** Fresh citrus fruit combine with mineral, slate-like characters with subtle hints of lychee and citrus blossom.

**Palate** Fresh citrus fruit, predominantly mandarine, dominates the palate. This young Semillon is underscored by lime and grapefruit complexities, finishing with a fine, slate-like, mineral acidity. This wine displays all the characters of a classic Lovedale Semillon.

### Chef Peter Howard's Serving Suggestions

Lobster and Pink Grapefruit Salad; Chicken & Prosciutto Terrine with Preserved Lemon Mayonnaise, Melba Toast

**Wine Analysis** Alc/Vol: 10.5%      pH: 3.07      TA: 6.10 g/L

**Last Tasted** June 2006

**Peak Drinking** Drinking beautifully now however will support carefully cellaring until 2018.

### Show Awards:



Top Gold 2006 Cowra Wine Show, Class 5;  
Gold 2006 Hunter Valley Wine Show, Class 32

PHIL RYAN  
Mount Pleasant Chief Winemaker

[www.mountpleasantwines.com.au](http://www.mountpleasantwines.com.au)

