



MOUNT PLEASANT

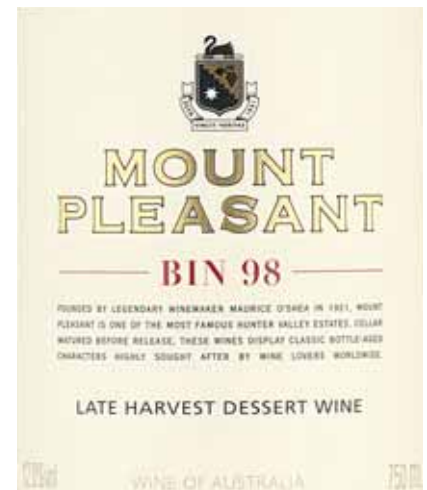
BIN 98 LATE HARVEST DESSERT WINE

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 Good Autumn and Winter rains provided for an even fruit set and budburst. Exceptional weather conditions during the ripening season and a dry, sunny harvest yielded intensely flavoured fruit.

Vinification & Maturation The grape juice underwent fermentation in temperature controlled stainless steel tanks with a natural yeast strain for 16 – 18 days. This allowed for a cool, even ferment, resulting in great flavour retainment. Parcels of the wine spent 24 months in American and French oak puncheons both new and old. The barrels were racked and returned a number of times to maintain quality and freshness of the wine. The components were blended to obtain the desired sweetness and flavour profile.



Winemaker Phil Ryan's Comments:

Colour Yellow gold.
Aroma Dried apricots, honey, grapefruit, citrus with hints of orange peel and toasted vanillin oak.
Palate A palate of fresh apricots, almonds and vanillin marmalade combine with fresh acidity and supple sweetness. This wine is well balanced with a lingering, dried apricot finish.

Chef Peter Howard's Serving Suggestions

Lime & Apricot Panna Cotta, Apricot Sauce; King Island Roaring Forties (Blue) Cheese, Muscatels, Almonds & Water Crackers

Wine Analysis Alc/Vol: 12.0% pH: 3.41 TA: 7.05
Last Tasted January 2006
Peak Drinking Drinking superbly now.

Show Awards



Top Gold, Sydney Royal Wine Show 2006, Class 4

PHIL RYAN
Mount Pleasant Chief Winemaker

www.mountpleasantwines.com.au

