



MOUNT PLEASANT

ELIZABETH SEMILLON 2001

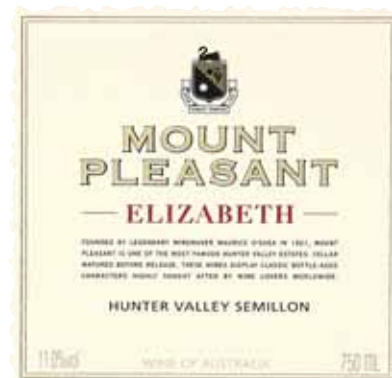
Mount Pleasant is situated on the slopes of the Brokenback Ridge in the Hunter Valley, NSW. The estate was established in 1921 by the legendary winemaker Maurice O'Shea who recognised the special characteristics and longevity of Hunter Valley table wines. To this day, Mount Pleasant continues to bottle-age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

Vineyard Region Hunter Valley, NSW

Vineyard Conditions The autumn and winter months prior to budburst returned to below average rainfall conditions which continued into early spring. The weather remained cool and mild reducing evaporative loss and producing excellent flowering and fruit set. Unfortunately what was an excellent crop was reduced somewhat by an extraordinary heat wave from Christmas to late January with record temperatures. These conditions were followed into harvest by rain periods, but the suitability of Semillon to the Hunter was again evident with the resulting wine showing definitive Semillon characters of fresh lime/grapefruit aromas and flavours.

Grape Variety 100 per cent Semillon

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



Winemaker Phil Ryan's Comments:

Colour Vibrant medium straw colour with green hues.

Aroma Cut hay and straw aromas with hints of crushed herbs. Primary fruit characters of lime and lemon blossom are supported by developing buttery/toasty complexities.

Palate A soft and delicate palate featuring lime fruit and vanilla flavours and the Elizabeth Semillon trademark mid palate weight and toastiness. The seamless integration of fruit, acid and alcohol give excellent balance to this refined wine.

Chef Peter Howard's Serving Suggestions

Teriyaki infused Scallops on Lined Vermicelli noodles.

Wine Analysis Alc/Vol: 11.0% pH: 3.18 TA: 6.10g/L

Last Tasted September 2005

Peak Drinking Potential to be cellared for up to 10 years.

SHOW AWARDS



Gold 2006 Perth Royal Wine Show Class 26, Gold 2006 Cowra Wine Show Class 25, Blue Gold 2006 Sydney International Wine Show Top 100, Gold 2005 Griffith Wine Show C11, Gold 2004 Cowra Wine Show C29, Gold 2003 Adelaide Wine Show C4, Gold 2003 National Wine Show C49, Gold 2001 Melbourne Wine Show C14.

PHIL RYAN
Mount Pleasant Chief Winemaker

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