



MOUNT PLEASANT

MUSEUM ELIZABETH SEMILLON 1998

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

Vineyard Conditions A vintage that was acclaimed Australia wide as one of the best of the 90's. The growing season began perfectly with excellent soil moisture levels from the summer and autumn of 1997. At the beginning of summer, the conditions in the Hunter developed into a dry and hot growing period. These conditions continued right through harvest resulting in rapid ripening, high sugar levels and fruit with excellent concentration of flavour.

Grape Variety 100 per cent Semillon

Vinification & Maturation After crushing and de-stemming, the must was chilled and the juice drained off. After cold settling for 48 hours, the clear juice was racked, inoculated with a neutral yeast and allowed to ferment slowly at a cool temperature (14°C) for a period of three weeks. Handling of this wine has been kept to a minimum to protect its delicate, pure fruit flavours.



Winemaker Phil Ryan's Comments:

Colour Mid yellow with glowing green hued luminosity.

Aroma Citrus rind, lemon and grapefruit with hints of vanilla and toast. The development of classic aged Semillon aromas of honey and toast are evident after eight years bottle age, underscoring the potential longevity of this vintage.

Palate Primary fruit flavours of lemon and grapefruit are evident and complemented by a tight acid line. Hints of vanilla and toast on the palate balance perfectly with fresh citrus on the finish. This wine has an excellent structure and length of flavour.

Chef Peter Howard's Serving Suggestions

Almond & Garlic crusted Chicken breast on peas mash; Barbecued Snapper fillets, chunky chips & Lime Mayo

Wine Analysis Alc/Vol: 10.5% pH: 3.00 Total acidity: 6.15

Last tasted May 2006

Peak Drinking Drinking well now or can be cellared carefully until 2010.

SHOW AWARDS

Trophies



National Wine Show 2005, Len Evans Trophy for Best Wine of Show; National Wine Show 2005; Vintage Cellars Trophy for Best White Wine of Show; National Wine Show 2005, J. McCarthy & Co. Pty. Ltd. Trophy for Best Dry White Table Wine; National Wine Show 2005, Royal National Capital Agricultural Society for Best Semillon in Premium Classes.

Gold Medals



Show	Year	Class	Show	Year	Class
Adelaide	2001	Class 4	Canberra	2001	Class 48
Sydney	2002	Class 2	Cowra	2002	Class 60
Brisbane	2003	Class 26	Hobart	2003	Class 25
Canberra	2003	Class 38	Sydney	2004	Class 18
Griffith	2004	Class 11	Brisbane	2005	Class 28
Rutherglen	2005	Class 123	National Wine Show	2005	Class 19

PHIL RYAN
Mount Pleasant Chief Winemaker
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