



MOUNT PLEASANT

Classic

2004 Shiraz

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.

Vintage Conditions Following the extreme drought of 2003 the vineyards experienced an early bud burst through a cool August and September, setting up a long growing season. Timely rainfall in October and November followed by increased temperatures throughout December allowed for a warm and dry ripening period. January brought relieving rains for red varieties early in the month, and vintage proceeded until mid March. The red varieties from the 2004 vintage are characterised by cool climate flavours due to the extended growing season.

Grape Variety 100% Shiraz.

Vinification & Maturation Grapes harvested for the 2004 Classic Shiraz were crushed and cold soaked for 24 hours. The must was inoculated with a selected yeast and the ferment drained and returned twice daily. Mid way through fermentation 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 were used during the maturation process to ensure maximum complexity.



Winemaker Phil Ryan's Comments:

Colour Medium crimson red.

Aroma Spicy blackberry and black fruits, lashings of vanilla and coconut with hints of mulberry jam.

Palate Initial flavours of sweet black fruits supported by vanillin oak are complemented by an increasing fruit weight on the back palate and persistent finish. The wine is structured and flavoursome, filled with juicy strawberry characters and firm, integrated tannins.

Chef Peter Howard's Serving Suggestions

Roasted Duck Breast, Kumera Mash, Green Peppercorn & Shiraz jus; Veal and Porcini Ragu Spaghettini

Wine Analysis **Alc/Vol:** 14.0% **pH:** 3.44 **TA:** 6.60

Last Tasted March 2006

Peak Drinking Drinking superbly now or can be cellared carefully for the next five to seven years.

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

