



MOUNT PLEASANT

Classic

2005 Semillon

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 The growing season leading up to the 2005 vintage was excellent, characterised by cool to mild growing conditions and even rainfall. Mild weather with good rainfall in October led to fine flowering and even fruit set. December was unusual for the Hunter Valley with cool days and cooler nights providing ideal conditions for veraison and allowing the development of cooler climate fruit characters. Consistent January temperatures afforded excellent conditions for ripening. The 2005 vintage was one of the most rapid on record, with almost all varieties ripening simultaneously, a result of the differing temperatures and tremendous growing conditions.



Grape Variety 100% Semillon.

Vinification & Maturation All grapes for this wine were handpicked. Upon receipt at the winery they were de-stemmed, crushed, must chilled and the juice allowed to drain off. After 48 hours settling, the clear juice was racked off and a selected yeast introduced for fermentation. The fermentation process 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 Very pale straw, almost colourless.

Aroma Intense, the complex bouquet carries all the attributes of youthful Hunter Semillon; lemon, lime, passionfruit, sherbet and hints of cut straw.

Palate The palate is delicate yet persistent with fine acidity and a juicy mid palate. The quintessential Semillon flavours of lemon and lime dominate with enticing hints of honeysuckle.

Chef Peter Howard's Serving Suggestions

Madras Vegetable Curry, lime pickle & steamed Basmati rice; King prawns, scallops and preserved lemon fettucini.

Wine Analysis **Alc/Vol:** 11.5% **pH:** 3.00 **TA:** 6.45

Last Tasted August 2005

Peak Drinking Drinking beautifully now or can be cellared carefully for up to 12 years.

PHIL RYAN
Mount Pleasant Chief Winemaker

www.mountpleasantwines.com.au

