



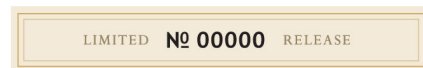
MOUNT PLEASANT

LOVEDALE SEMILLON 2001

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 The Autumn and Winter months prior to budburst experienced 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. 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 to retain the fresh fruit flavours. The wine was bottled one month after fermentation.

Winemaker Phil Ryan's Comments:

Colour Very pale straw.

Aroma An aroma of grapefruit rind, cut straw and hints of honey. Secondary notes of crushed wild herbs follow.

Palate A mouth filling wine upfront, the palate is full of crisp citrus flavours with a rich, toasty mid palate. The finish is long, with lingering hints of lime and a fine acidity. A classic Hunter Valley Semillon.

Chef Peter Howard's Serving Suggestions

Lemon & Herb crusted Roasted Chicken; Pacific Oysters with Lime & Dill dressing

Wine Analysis Alc/Vol: 11.5% pH: 3.05 TA: 6.25 g/L

Last Tasted June 2006

Peak Drinking Drinking well now or can be cellared carefully until 2012.

Show Awards



Trophy, Best Semillon of Show, Griffith Wine Show 2007



Top Gold Medal, Griffith Wine Show 2007, Class 11



Top Gold Medal, Sydney Royal Wine Show 2007, Class 2



Blue Gold Medal, Sydney International Wine Competition 2007, Category 3

PHIL RYAN
Mount Pleasant Chief Winemaker

www.mountpleasantwines.com.au

