



MOUNT PLEASANT

OLD PADDOCK & OLD HILL SHIRAZ 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, with vineyards requiring supplementary water. 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 emphasised with the production of a wine lighter in structure than previous years but with definitive Semillon characters of fresh lime/grapefruit aromas and flavours.



Grape Variety 100 per cent Shiraz

Vinification & Maturation

This wine was fermented for eight days on skins with twice daily pumping over. The wine was pressed before fermenting to dryness, and transferred to oak for completion of alcoholic fermentation and malolactic fermentation on gross lees. After completion of malolactic fermentation, the wine was matured in barrel for 18 months, during which time the wine was raked from barrel and returned to aid maturation and flavour development. After blending the wine was cold stabilised and filtered prior to bottling.

Winemaker Phil Ryan's Comments:

- Colour** Deep cherry red with hints of purple and house brick hues.
- Aroma** An enticing combination of anise and cigar box aromas are intermingled with black cherry and black berry fruits. These fruit characters are supported by clove and cedary oak spice notes.
- Palate** Complex black berry fruit gives way to supple cherry and cedary flavours. Raspberry and mulberry fruits also combine to fill out the palate and these flavours are supported by delicate fruit tannins and fine grained oak. Fruit and oak integration is superb.

Chef Peter Howard's Serving Suggestions

Ideal with red meat dishes, try char grilled entrécote of grain fed beef with potatoes or braised lamb ragu and fettucine.

Wine Analysis Alc/Vol: 14% pH: 3.51 TA: 6.55g/L
Last Tasted June, 2003
Peak Drinking Up until 2009.

PHIL RYAN
Mount Pleasant Chief Winemaker

www.mcwilliams wines.com.au

