



MOUNT PLEASANT

2000 ROSEHILL 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.

Vineyard Conditions Early spring rain during the 2000 growing season prompted an even budburst, with the following cool to mild growing conditions ensuring gradual sugar accumulation and the development of refined fruit flavours. Warm, dry weather during harvest resulted in ripe fruit of the highest quality. The grapes were handpicked in mid February.

Grape Variety 100 per cent Shiraz.

Vinification & Maturation The fruit was crushed and chilled. The must was cold soaked for 24 hours prior to inoculation with a neutral yeast to initiate fermentation, which initially took place in stainless steel tanks. To assist extraction of colour and flavour, the juice was pumped over twice daily for seven to eight days. Once the wine was drained from the tank and the skins pressed, the various components were transferred to 100 per cent new American oak puncheons to complete primary and malolactic fermentation. Once fermentation was complete, the wine was racked and returned to the same barrels, where it was matured for 18 months. The wine was cold stabilised and coarsely filtered without fining prior to bottling.



Winemaker Phil Ryan's Comments:

Colour Dense crimson with brick red hues.

Aroma Complex and dense, with layers of plums and intense black fruits, spicy cedar, and lashings of coconut.

Palate Enlivened by sweet cherries and black fruits which lead into complex, integrated plum and cedar characters. This is a beautifully structured Shiraz, with excellent fruit and oak balance, fine tannins and a persistent yet savoury finish.

Chef Peter Howard's Serving Suggestions

Ideal with de-boned quail infused with thyme and garlic or a chicken and peach salad with a light curry dressing.

Wine Analysis Alc/Vol: 14.5% pH: 3.42 TA: 6.90

Last Tasted March 2003

Peak Drinking While drinking well now, this wine has a long life ahead of it – with careful cellaring, it should live and develop in the bottle for at least the next ten to 15 years.

PHIL RYAN
Mount Pleasant Chief Winemaker

www.mcwilliams.com.au

