



MOUNT PLEASANT

SPARKLING PINOT NOIR 2002

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 A selection of quality Pinot Noir grapes were sourced from Pokolbin, in the lower Hunter Valley, in New South Wales. The growing season was cool-to-mild ensuring the development of lovely, refined fruit flavour while harvest, commencing on Australia Day 2002, was warm and dry providing sound, ripe grapes of the highest quality.



Grape Variety Pinot Noir

Vinification & Maturation The juice was left for seven days on skins prior to being pressed to complete primary fermentation in barrels. Following malolactic fermentation, the wine was matured for six months in new one and two year-old French oak. The wine was then blended, cold stabilised, filtrated, and then underwent the "Charmat" process, which produced the required effervescence. This was followed by a final liqueuring and sterile filtration prior to bottling.

Winemaker Phil Ryan's Comments:

Colour Mid Crimson with slight house brick hues
Aroma Overt red strawberry and cherry aromas, combined with hints of plum and loads of regionality expressive leather and cedar characters.
Palate Soft and supple, this Pinot Noir exhibits delicate red berry flavours finishing with a refreshing strawberry taste and fine tannins.

Chef Peter Howard's Serving Suggestions

A perfect wine to be served as an aperitif or with Asian duck dishes.

Wine Analysis Alc/Vol: 13%
Peak Drinking Best consumed within the next three years.

PHIL RYAN
Mount Pleasant Chief Winemaker

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