



MOUNT PLEASANT

2004 VERDELHO

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 Following the extreme drought in 2003, the 2004 vintage saw an early bud burst through the cool August and September, setting up a full ripening season. The 2004 vintage was an outstanding year for white varieties, with 2004 white wines showing excellent depth and length of flavour as well as excellent structure.

Grape Variety 100 per cent Verdelho

Vinification & Maturation The grapes for this wine were both mechanically harvested and hand picked at optimum ripeness. Upon arrival at the winery the grapes were crushed, de-stemmed, must chilled and de-juiced. The juice was allowed to cold settle for 36 hours then racked off, warmed up and fermented with an aromatic yeast. The ferment proceeded to dryness and was re-racked prior to the stabilisation processes. After cold and heat stabilisation the wine was sterile filtered and bottled.



Winemaker Phil Ryan's Comments:

Colour Very pale straw.

Aroma Bursting with tropical fruit, with aromas of lychee and a lift of passionfruit, pineapple, vanilla and honeydew melon.

Palate Luscious and full of tropical fruit flavours, particularly melon and guava, with a rich, round lychee finish creating a full and flavorsome palate.

Chef Peter Howard's Serving Suggestions

Smoked salmon and ricotta frittata or chicken, peach and feta salad with sweet lime dressing.

Wine Analysis Alc/Vol: 13.0% pH: 3.15 TA: 6.75

Last Tasted May 2004

Peak Drinking This wine is best enjoyed now.

PHIL RYAN
Mount Pleasant Chief Winemaker

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