



# MOUNT PLEASANT

*Classic*

## 2004 Chardonnay

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

**Vintage Conditions** Following the extreme drought of 2003, the vineyards were in full recovery mode for the 2003/4 growing season. An early budburst through a cool August and unusually cool September established a long growing and, therefore, ripening season. The 2004 vintage was an outstanding year for white varieties, Semillon and Chardonnay in particular, with fruit showing excellent depth and length of flavour as well as excellent structure.

**Grape Variety** 100% Chardonnay.

**Vinification &** Fruit was immediately separated from skins, racked and fermented in stainless steel for 10 days.

**Maturation** The fermenting juice was then transferred to French oak barrels (30% of which were new, tight grain oak from the forests of central France) to complete fermentation for 18 days. The resulting wine then underwent monthly battonage and ageing on yeast lees in barrel for six months. On completion of maturation, the Chardonnay barrels were blended, and cold stabilised and then filtered prior to bottling.



### Winemaker Phil Ryan's Comments:

**Colour** Very pale straw with green tinges.

**Aroma** Peach and grapefruit, with hints of melon and guava, with a creamy and nutty complexity of cashew and vanilla.

**Palate** The fine palate is generous with fruit, well balanced and structured. There is seamless integration of fruit, fig and guava, with creamy yeasty complexity and balanced vanillin/cashew-like oak. The wine is supple, elegant and lingering on the palate.

### Chef Peter Howard's Serving Suggestions

Roast Chicken & Lime Beurre Blanc; Salmon Tartare & Blinis

**Wine Analysis** **Alc/Vol:** 13.5%      **pH:** 3.20      **TA:** 6.85

**Last Tasted** April 2005

**Peak Drinking** Enjoyable now or will cellar well for up to ten years from vintage.

**Show Awards** Show



Melbourne Wine Show 2004, Class 12

PHIL RYAN  
Mount Pleasant Chief Winemaker

[www.mountpleasantwines.com.au](http://www.mountpleasantwines.com.au)

