



**MOUNT
PLEASANT**

2019 OLD PADDOCK & OLD HILL SHIRAZ



Region: Hunter Valley, NSW

Winemaker: Adrian Sparks

Growing Conditions

The Hunter Valley experienced a mostly dry winter with regular rainfall throughout September. This, in conjunction with the focus our Viticulturalist has on creating a sustainable environment within the Mount Pleasant vineyards – mulch, cover crops etc., has resulted in some of the healthiest vines on the estate in recent years. Vines have been developing great canopies which has assisted greatly in warding off the sunburn of fruit. Harvest was on schedule for the most part and is looking expressive with healthy sized bunches and no disease pressure across all sites.

Colour

Dark purple with violet hues.

Aroma

Intense black and red fruit is the touchstone of this classic wine from Mount Pleasant, with beautiful spice and oak supporting. All characters are integrated together to form a superb Hunter wine obtained from such a great vintage.

Palate

Dense fruit flavours of blackberries, plum and mulberry. This intense and long palate is structural and rich, with fruit providing a wonderful framework for the oak to sit under.

Vinification/Maturation

The separate parcels of Old Hill and Old Paddock were picked and destemmed to open top fermenters. A short cold soak of 72 hours followed by inoculation with pumpovers occurring three times a day. Pressed off at dryness to tank where the wine underwent malolactic fermentation. After this the wine was racked to a combination of small and large format barrels, with around 30% New French oak being used. The wine was blended after nine months and bottled shortly after

Alcohol/Vol 14%