



MOUNT PLEASANT



2022 Philip Shiraz

A wonderful year in the Hunter Valley, plenty of rain produced great crops with excellent power and freshness. Remaining cool over the summer, with great fruit the result, picking intensely flavoured berries with great natural acidities and excellent balance.

Aroma

Fresh red and black berries coupled with spice and hints of blue fruits.

Palate

An intense palate of fresh fruits with a beautifully fine tannin structure. Classically medium bodied, exhibiting true Hunter regionality with its perfectly balanced acidity and impeccable length.

Vinification/Maturation

Crushed into a combination of open top and static fermenters for a gentle 3-day pre-fermentation cold soak. The wines were then inoculated with cultured yeast and colour and tannin extracted from the skins by a combination of plunging and pumping-over for a period of up to 10 days. After pressing, the wines were transferred to a combination of stainless steel, to give freshness, and oak barrels to give richness and complexity, for a maturation period of 12 months.