



2017

MAURICE O'SHEA SHIRAZ



Region: Hunter Valley, NSW

Winemaker: Adrian Sparks

Growing Conditions

An excellent year in the Hunter Valley. Dry throughout the growing season, the vineyards burst early but a cool spring slowed the growth periods, meaning ripening was around 2-3 weeks later than usual. December saw warm weather with average rainfall allowing for healthy and clean canopies giving excellent ripening conditions. January and February saw significantly lower than average rainfall conditions which meant ripening was even and let the team have the ability to pick fruit at its optimum ripeness.

Colour

Deep Purple

Aroma

Amazingly intense red and black fruits combine with spice to create a beautiful and complex aroma.

Palate

Powerful fruits come to the fore, with perfect acid and tannin balance providing an exhilarating intensity and length.

Vinification/Maturation

The Maurice O'Shea Shiraz is the flagship red wine for the Mount Pleasant and is a blend of the best fruit available, only made in the best years. Taken from the Old Hill, Old Paddock, Rosehill 1946 and 1965 Vines, it is truly a complex and unique wine to Mount Pleasant, exhibiting an almost euphoric sense. Fermented at 18-25°C for approximately 9 days. Gently pressed to less than 20% new large format French oak barrels for almost 14 months maturation, before blending and bottling.

Alcohol/Vol 14.0%