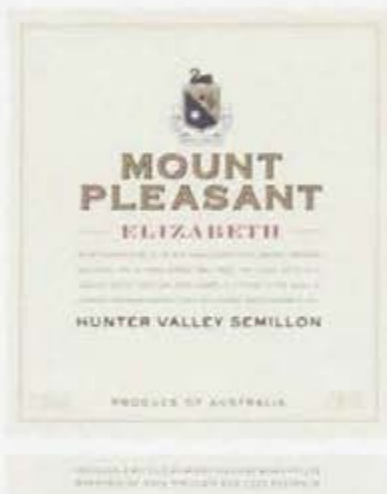




Mount Pleasant Elizabeth Semillon 2000



The Fruit: A 100 per cent Semillon sourced primarily from Mount Pleasant's Lovedale and Middle Creek vineyards, with the balance from a selection of the best and oldest vineyard sites in Pokolbin, in the lower Hunter Valley. The 2000 vintage in the Hunter Valley was sensational, with early spring rain resulting in a good, even budburst. A cool to mild growing season resulted in refined fruit flavours; and the warm, dry harvest ensured sound, ripe fruit of the highest quality. The grapes were hand-picked from late January to mid-February 2000.

Vinification: After crushing and de-stemming, the must was chilled and the juice drained off. After cold settling for 48 hours, the clear juice was racked, inoculated with a neutral yeast and allowed to ferment slowly at a cool temperature for a period of four weeks. One month after fermentation, the wine was blended, heat and cold stabilised, and sterile filtered. The wine was bottled in July 2000. Handling has been kept to a minimum to protect the wine's delicate, pure fruit flavours.

Tasting Note:

Colour: Very pale yellow straw.

Bouquet: A complex, intense and integrated mix of citrus, lime, lemon blossom and herbs.

Palate: Lime and citrus flavours, supported by a fine acid structure and cut grass complexity.

Cellaring: Can support careful cellaring for up to ten years from vintage.

Chef Peter Howard's food suggestions: Pan fried almond crusted river trout fillets & lemon brown butter.

Alcohol by volume: 11.5%

PHIL RYAN

Mount Pleasant Chief Winemaker



McWILLIAM'S

Family Collection Elizabeth Semillon 2010

Vineyard Region

Hunter Valley, NSW

Vintage Conditions

An early ripening year with warm, dry conditions prior to picking encouraged rapid sugar and flavour development throughout the first few weeks of January. Growing conditions for the 2010 vintage were mild.

Grape Varietal

Semillon

Vinification and Maturation

Grapes were picked early in the morning to retain fruit freshness and quality. The juice was handled such that oxidation was eliminated ensuring the retention of fresh fruit characteristics. The juice was fermented cold and the resulting wine had minimal lees contact before blending and bottling.

Winemaker Phil Ryan's Notes

Colour

Pale straw.

Aroma

This wine is refined and restrained, a testament to its aging potential. The aromas are of citrus with hints of freshly cut hay and vanilla.

Palate

Reflective of the aromas, the wine tastes of fresh lemon and limes. The texture is light, bright and pure with a fresh line of acidity along the palate, leading to a fresh, dry and seamless finish.

Wine Analysis

Alc/Vol: 11.50% pH: 3.10 TA: 7.10 g/L

Last Tasted

01 JUL 2010

Peak Drinking

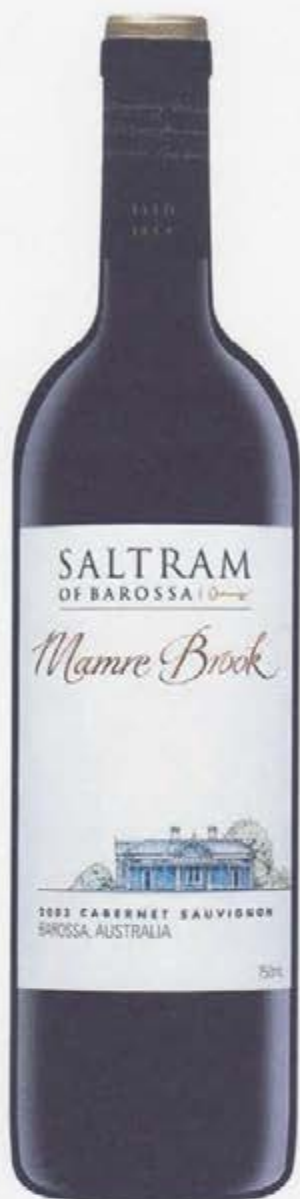
Drinking beautifully now or carefully cellar until 2020.



Awards

Year	Show name Award name	Entry class
2010	Riverina Wine Show & International Sweet White Challenge	
	Gold	5
	Rutherglen Wine Show	
	Gold	114

McWilliam's Wines Promotes Responsible Drinking



SALTRAM
WINE ESTATE - GEM

Mamre Brook Cabernet Sauvignon 2003

Mamre Brook is the name of the original home at the Saltram Estate in the Barossa Valley. The home was built in 1844 and is the traditional home of Saltram's chief winemaker. The Saltram Mamre Brook range is the Saltram tribute to the Barossa and Eden Valley.

This wine was fermented in traditional style 8 tonne open top fermenters for up to fourteen days before being pressed off skins and racked into new and seasoned French and American oak barrels. The wine matured in oak for 18 months before final blending and bottling.

Winemaker Comments Nigel Dolan

Vineyard Region

Barossa Valley

Vintage Conditions

The Cabernet Sauvignon for this wine was sourced from mature vines in selected districts in the Barossa region of South Australia. Warm conditions and minimal rainfall during 2003 prompted an early vintage with weather becoming milder later in the season. The conditions were ideal for producing berries with optimum ripeness, excellent flavour levels, exceptional structure and depth of fruit character. Fruit ripened evenly across the region, condensing the length of the vintage. Cabernet Sauvignon from the 2003 vintage displayed good, dense colour and excellent varietal character while maintaining finesse and soft ripe tannins.

Technical Analysis

Harvest Date March-April 2003

pH 3.45

Acidity 6.8g/L

Alcohol 14.5%

Residual Sugar g/L

Bottling Date February 2005

Peak Drinking Enjoy over the next 5 to 8 years

Grape Variety

Cabernet Sauvignon

Maturation

The wine matured in oak for 18 months before final blending and bottling.

Colour

The 2003 Mamre Brook Cabernet Sauvignon is rich, intense purple red in colour.

Nose

This wine displays complex aromas of plump dark berries and chocolate.

Palate

The richly layered, well-structured palate offers concentrated mulberry and blackberry flavours, fine tannins and excellent length.