



# Rosemount Estate

## Orange Vineyard Shiraz 2001



The area surrounding the town of Orange is emerging as one of Australia's most exciting, quality food and wine growing regions. Rosemount's Orange vineyard is located in the foothills of Mount Canobolas, at 875m-900m above sea level, enjoying a highly-individual, ultra-cool climate environment in which to grow premium wine grapes. The cool, clear summer days ripen fruit to perfection whilst the low night-time temperatures lock in natural acids and stabilise colour and tannins in the red varieties.

Planted in 1989, the vineyard is located on an excellent mix of red volcanic and loess soils. It is vertically-trellised to optimise sunlight exposure. This unique site yields lively, expressive fruit, which shows its finely chiselled structure of crisp natural acidity in the resultant wines.

### Vineyard Region

Orange

### Vintage Conditions

Regular rainfall throughout winter and spring provided ideal growing conditions and even flowering and fruit set. Careful vineyard management was required to control yields and canopy thinning employed to maximise sunlight exposure to the grape bunches. The hot summer temperatures ripened the grapes without unduly stressing the vines and a high quality Shiraz crop was picked in good conditions.

### Grape Variety

Shiraz (Syrah)

### Maturation

Warm fermentation took place in stainless steel with a small portion finishing in new French oak. The balance was left to macerate for 7 days for extraction of soft tannins. The wine was racked off lees into French oak where it matured for 2 years.

## Winemaker Comments: Andrew Koerner



### Colour

Vibrant purple.



### Nose

The nose is voluminous with dark cherry and spice aromas melding with notes of white pepper and clove.



### Palate

The palate clearly demonstrates the cool climate nature of this wine with definite pepper characters. Initial flavours of dark cherry and pepper evolve to display elements of liquorice and cinnamon. Fine-grained tannins and well-integrated French oak support the fruit flavours, creating a velvety texture and a long, savoury finish.

### Wine Analysis

Alc/Vol: 14.0%

### Last Tasted

1 Dec 2003

### Peak Drinking

Now - 2015

### Food Matches

Ideally suited to Lamb, Duck & Game, Cheese

