



# Rosemount Estate



## Shiraz 2002

Shiraz is the most widely planted red grape variety in Australia. It is known for producing outstanding rich reds with a classic spicy finish. Shiraz has long been recognised for growing particularly well in warmer and drier regions, such as those of South Australia and Mudgee in New South Wales.

In these environments, it achieves a richness of varietal character and depth of concentration that best suits our Diamond Label style.

### Regional Source

The grapes for this wine were sourced predominantly from our vineyards in South Australia's McLaren Vale and Mudgee in New South Wales with proportions from the Fleurieu Peninsula and Barossa Valley.

### Vintage Conditions

The 2002 Vintage throughout the majority of South Eastern Australia was characterised by cool conditions in Spring and Summer. A warm, dry Autumn followed, which ensured the grapes reached an optimum ripeness. The long ripening period and cool temperatures ensured a crop was harvested with great character and persistent flavours.

### Grape Variety

Shiraz (Syrah)

### Maturation

Red wine fermenters with regular pumping over to extract colour, structure and flavour with a proportion oak-matured.

### Top Awards

Trophy & Gold 2003 Royal National Association (Brisbane) Wine Show  
Trophy & Gold 2003 Perth Royal Wine Show

## Winemaker Comments: Briony Hoare



### Colour

Blood plum with a bright crimson rim.



### Nose

The nose is vibrant and tightly woven displaying varietal characters of pepper, dark plum and red cherry supported by sweet, charry oak.



### Palate

The palate is fruit driven and approachable displaying a commendable balance of vibrant fruit richness, soft tannins and well-integrated oak. Flavours of ripe blackberry and licorice merge with soft spice before the trademark Rosemount long, richly textured finish.

### Wine Analysis

Alc/Vol: 14.5%

### Last Tasted

18 Feb 2003

### Peak Drinking

Now - 2006

### Food Matches

Ideally suited to Lamb, Beef, Pasta

