



# Rosemount Estate

## Shiraz Cabernet 2002



The blending of Shiraz and Cabernet Sauvignon is a practice that became prominent amongst Australian winemakers during the 1960s.

Shiraz has been at the core of red winemaking in Australia since grapes were first planted in the early nineteenth century, its robust nature lending itself well to the Australian summer. Cabernet Sauvignon by contrast is a relative newcomer, with major plantings only developing in the late 1950s.

The blending of these two noble grapes varieties creates a wine with the strengths of each. The lifted aromas, intensity and structure of Cabernet and the spicy fruit richness of Shiraz combine to make a wine style that is uniquely Australian.

### Regional Source

A multi regional blend, selected from a wide variety of vineyard origins throughout South Eastern Australia.

### 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 that allowed the grapes to reach optimum ripeness. The long ripening period and cool temperatures ensured a crop was harvested with great character and persistent flavours.

### Grape Variety

Shiraz (Syrah), Cabernet Sauvignon

### Maturation

Each variety was treated separately with reduced tannin levels achieved by finishing fermentation off skins in temperature controlled stainless steel tanks after colour extraction.

### Top Awards

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

## Winemaker Comments: Andrew Koerner



### Colour

Bright crimson.



### Nose

The nose is youthful and lifted with spicy Shiraz aromas combining with Cabernet-derived dark cherry and summer pudding fruits.



### Palate

Medium-bodied and displaying attractive red berry and plum flavours with soft, approachable tannins. The palate has a supple mouth-feel and builds to a rich mid-palate with pepper and spice characters adding complexity. This wine is fruit driven and ideal for early drinking enjoyment.

### Wine Analysis

Alc/Vol: 14.5%

### Last Tasted

12 Sep 2002

### Peak Drinking

Now - 2005

### Food Matches

Ideally suited to Lamb, Pasta, Duck & Game

