



Rosemount Estate

Diamond Label Shiraz 2003

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 in South Australia and also 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 the Fleurieu Peninsula, the Central Ranges, and Southern New South Wales.

Vintage Conditions

Four factors converged during the 2003 vintage: nationwide drought; extreme heat in some regions; widespread rains in February; and low fruitfulness in cool-climate areas. Overall in most regions the low yields, caused partially by small bunch weights and partially by the drought, were the key to the high quality of fruit and concentrated flavours.

Grape Variety

Shiraz (Syrah)

Maturation

Some of the wine was fermented in old traditional open vats and headed down producing a softer, plummy style. The remainder was placed in red wine fermenters with regular pumping over to extract colour and flavour. Aged in American oak for 6 months.

Top Awards

Trophy & Gold 2004 Cowra Wine Show
Trophy 2004 Cowra Wine Show

Winemaker Comments: Briony Hoare



Colour

Bright, plum appearance with an attractive purple edge.



Nose

Lively, vibrant aromas of pepper and bramble fruit with sweet and spicy oak touches.



Palate

A clearly varietal palate with the focused dark berry fruit and spice characteristic of the Shiraz grape. These ripe cassis flavours are further supported by soft spice and fine-grained tannins to provide the traditional long and rich Rosemount finish.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

30 Oct 2003

Peak Drinking

Now - 2007

Food Matches

Ideally suited to Beef, Lamb, Pasta

