



Rosemount Estate

Diamond Label Sangiovese 2004

The 2003 vintage Rosemount Estate Diamond Varietal Sangiovese was the first bottling of this classic Italian varietal. Once again, in 2004, the signature Rosemount Estate winemaking style complements the savoury flavours typical of this varietal.

In the Tuscany region of Italy, sangiovese is used to make medium bodied fruity styles known as Chianti. Typically, sangiovese is a great complement to food with subtle but complex flavours.

Regional Source

A multi-regional blend from selected vineyards throughout South Eastern Australia.

Vintage Conditions

Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.

Grape Variety

Sangiovese

Maturation

One third of the parcels were selected to be put through barrel maturation in old oak to enhance depth and complexity. The remainder was fermented with gentle handling techniques of skins and wine to ensure palate softness and integrated tannins.

Winemaker Comments: Briony Hoare



Colour

Deep crimson with ruby hues.



Nose

A complex, intense nose with aromas of stewed plum, bright cherry further complexed by notes of spice and meat jus.



Palate

A lively palate of sweet, ripe fruit flavours: cherries; plums; and a touch of quince, is complemented by spice notes. Medium bodied, juicy and inviting, the finish is long and stylish.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

5 Jan 2005

Peak Drinking

Now - 2007

Food Matches

Ideally suited to Pasta, Pizza, Veal

