

ROSEMOUNT BLENDS

CABERNET MERLOT 2015

PLUMS AND DARK BERRY FRUITS BALANCED BY COOLING MINT.

REGION

South Eastern Australia

VINTAGE CONDITIONS

Following one of the warmest springs on record, with below average rainfall, vintage commenced slightly later than normal due to cooler December temperatures.

There were a number of rainfall events in the second week of January, but the remaining dry period and relatively cooler summer temperatures, with less extreme heat periods, provided ideal fruit ripening. Vintage 2015 will be seen as one of the top wine quality seasons.

GRAPE VARIETY

Cabernet Sauvignon 53%

Merlot 47%

MATURATION

5% French oak chips for 2 months

5% American oak chips for 2 months

90% Stainless Steel tanks

COLOUR

Dark cherry red with vibrant purple hues

NOSE

Vibrant and fragrant with dark plums, black cherry and blackberries, accentuated by subtle cooling fresh mint.

PALATE

Dark berries, milk chocolate and dark plums burst onto the palate, followed by a subtle cooling mint note. Soft velvety tannins carry the wine to a long and satisfying finish.

TECHNICAL ANALYSIS

Alcohol: 13%

Acidity: 6.0g/L

pH: 3.55

Residual Sugar: 5.2 g/L

Harvest Date: Feb/Mar 2015

Bottling Date: January 2016

Peak Drinking: Now-2017



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ESTATE