

ROSEMOUNT BLENDS

CHARDONNAY SEMILLON 2014

PEACHES, CITRUS ZEST AND A SOFT, CREAMY MOUTHFEEL.

TASTING NOTES

Crisp and fresh stone fruits and citrus zest on the nose and palate, balanced by a rich and creamy mouthfeel.

REGION

South Eastern Australia

VINTAGE CONDITIONS

A cool, wet and windy spring impacted grapevine flowering and fruit set, reducing yields dramatically across the majority of wine growing regions. This yield reduction allowed for concentrated berries producing strong and rich wine styles.

The resulting wines from the 2014 vintage were rich and varietal with intense, vibrant colours and an appealing, balanced tannin structure.

GRAPE VARIETY

Chardonnay 82%
Semillon 18%

MATURATION

10% French oak chips
10% American oak chips
80% Stainless Steel tanks

COLOUR

Pale straw with vibrant green hues

NOSE

Fragrant with juicy stone-fruits: nectarine and peach; supported by a subtle and refreshing citrus zest note.

PALATE

Luscious and rich with juicy nectarine and peach, a hint of citrus, and a subtle nutty note, balanced by a soft, creamy mouth-feel.

TECHNICAL ANALYSIS

Alcohol: 13%

Acidity: 6.2g/L

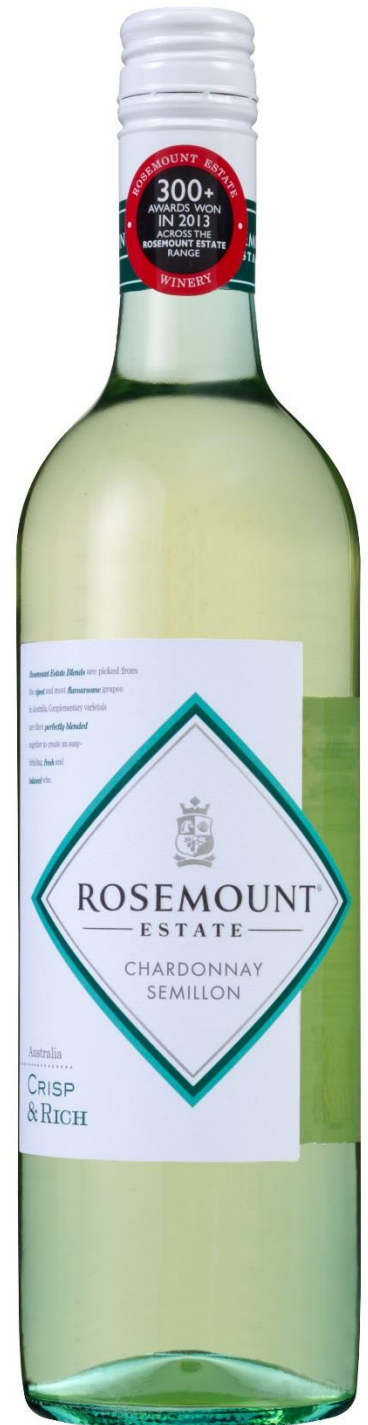
pH: 3.32

Residual Sugar: 2.3 g/L

Harvest Date: Feb/Mar 2014

Bottling Date: November 2014

Peak Drinking: Now



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ESTATE