

# ROSEMOUNT BLENDS

## CHARDONNAY SEMILLON 2015

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

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

Chardonnay 83%

Semillon 17%

### MATURATION

50% French oak chips for 2mths

33% French oak planks for 2mths

17% Stainless Steel tanks for 8mths

### COLOUR

Pale straw with vibrant green hues

### NOSE

Fragrant with juicy stone-fruits: nectarine and peach, with nutty undertones supporting.

### PALATE

Luscious and rich with juicy nectarine and peach, and a hint of citrus. As the wine unfurls, a subtle nutty roasted almond note appears, before a refreshing zesty finish brings the wine to a mouth-watering close.

### TECHNICAL ANALYSIS

Alcohol: 12.5%

Acidity: 5.1g/L

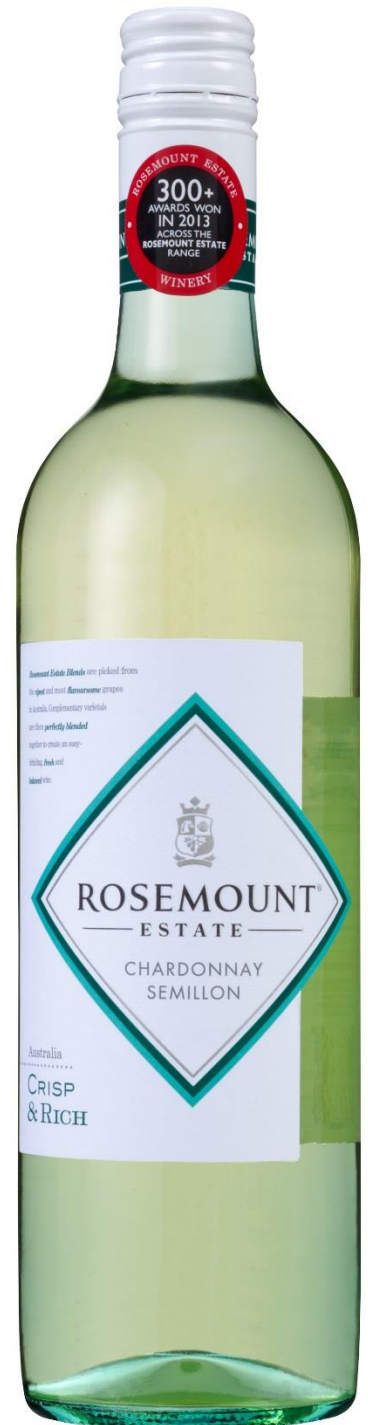
pH: 3.46

Residual Sugar: 4.2 g/L

Harvest Date: February 2015

Bottling Date: February 2016

Peak Drinking: Now



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ESTATE