

BLENDS

TRAMINER RIESLING

2015

TASTING NOTES

Like opening a jar of Turkish Delight! A fragrant burst of rosewater and quince, with a hint of lime juice. Best served cold with great friends and spicy food.

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

Traminer (79%)

Riesling (21%)

MATURATION

5 months in stainless steel

COLOUR

Pale straw with vibrant green hues

NOSE

Incredibly fragrant, with a burst of Turkish Delight, closely followed by lychee and quince.

PALATE

Juicy and sweet with rosewater and lychee, all held together by fine zesty lime. Delicious! This wine should be served cold on a sunny afternoon in the company of friends.

TECHNICAL ANALYSIS

Alcohol: 10.0%

Acidity: 5.9g/L

pH: 3.18

Residual Sugar: 29.0g/L

Harvest Date: February 2015

Bottling Date: May 2015

Peak Drinking: Now



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