

ROSEMOUNT DIAMOND LABEL CABERNET SAUVIGNON 2015

VINTAGE CONDITIONS

Good winter rains preceded an unseasonably dry spring, with flowering and fruit set early and in rapid succession. Summer was mild, with rain in mid-January refreshing the vines. Finally, warm and dry condition prevailed in February accelerating ripening, providing full bodied rich wines.

REGION

McLaren Vale/Langhorne Creek

GRAPE VARIETY

Cabernet Sauvignon

MATURATION

80% stainless still
10% on French Oak planks
10% American Oak planks

COLOUR

Vibrant ruby red with light purple hues.

NOSE

Wonderfully fragrant dark plum and cherry fruit, with a slightly leafy highlight.

PALATE

Vibrant juicy plum and dark cherries splash across the palate, with soft velvety palate structure and leafy, varietal cabernet character. Fine grainy tannins provide a wonderful backbone to the wine, and enhance the clean refreshing finish that enables this wine to match so well with rich foods.

TECHNICAL ANALYSIS

Alcohol: 13.8%

Acidity: 6.4g/L

pH: 3.60

Residual Sugar: 0.5 g/L

Harvest Date: March 2015

Bottling Date: March 2016

Peak Drinking: Now to 2022



ROSEMOUNT®
— ESTATE —