

DIAMOND LABEL CHARDONNAY 2013

TASTING NOTES

Vibrantly aromatic, with mouth-watering stone fruit flavours and lemon zest. A refreshing and crisp style of Chardonnay, with just a hint of creamy toasted almonds.

VINTAGE REGION

South Eastern Australia

VINTAGE CONDITIONS

Heavy winter rains and a mild spring led to the production of strong canopies, which protected the fruit during the summer heat, and resulted in wines of great strength and character.

GRAPE VARIETY

Chardonnay (100%)

MATURATION

3 months 83% Stainless Steel

10% French oak planks

5% American oak planks

2% Seasoned French barrels

COLOUR

Pale straw with vibrant green hues.

NOSE

Vibrantly aromatic with scents of fresh juicy peaches, lemon zest and creamy toasted almonds.

PALATE

A slurp of juicy, ripe peaches and mouth-watering nectarines and melons, followed by subtle hints of lemon zest. As the bursts of fruit subside, a rich creamy toasted almond note joins in to provide a long and rounded finish.

TECHNICAL ANALYSIS

Alcohol: 13.5%

Acidity: 5.66g/L

pH: 3.22

Residual Sugar: 3.52g/L

Harvest Date: February 2013

Bottling Date: October 2013

Peak Drinking: Now – 2016

Food Match: Creamy dishes like risotto or soup



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