

ROSEMOUNT DIAMOND LABEL CHARDONNAY 2015

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.

REGION

Langhorne Creek / McLaren Vale / Hunter Valley

VINTAGE CONDITIONS

A warm spring was followed by 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.

GRAPE VARIETY

Chardonnay

MATURATION

60% Stainless Steel
34% French oak planks for 2 months
6% Seasoned French barrels for 3 months

COLOUR

Pale straw with vibrant green hues

NOSE

Deliciously enticing with scents of juicy peaches, lemon zest and creamy toasted almonds.

PALATE

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

TECHNICAL ANALYSIS

Alcohol: 13.5%	Harvest Date: February 2015
Acidity: 5.9g/L	Bottling Date: November 2015
pH: 3.27	Peak Drinking: Now – 2017
Residual Sugar: 3.4g/L	Food Match: Creamy dishes like risotto or soup



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