

ROSEMOUNT DIAMOND LABEL MERLOT 2013

REGION

South Australia

VINTAGE CONDITIONS

Heavy winter rains and a mild spring led to the production of strong canopies. Early summer was quite mild, with late January and early February producing high temperatures. However, strong canopies ensured that the fruit was well protected from the summer heat. The vintage resulted in wines of great strength and character.

GRAPE VARIETY

Merlot

MATURATION

Stainless steel (80%)

3 months on American Oak planks (10%)

3 months on French Oak planks (10%)

COLOUR

Cherry red with plum red hues.

NOSE

An enticing medley of plums, blackberries, red cherries and milk chocolate.

PALATE

The palate starts with a burst of bright juicy plums and red cherries, before supporting notes of milk chocolate come forward, providing a long and luscious finish.

Soft and supple in its structure, this refreshing wine will have drinkers looking for another glass.

TECHNICAL ANALYSIS

Alcohol: 13.5%

Acidity: 6.5g/L

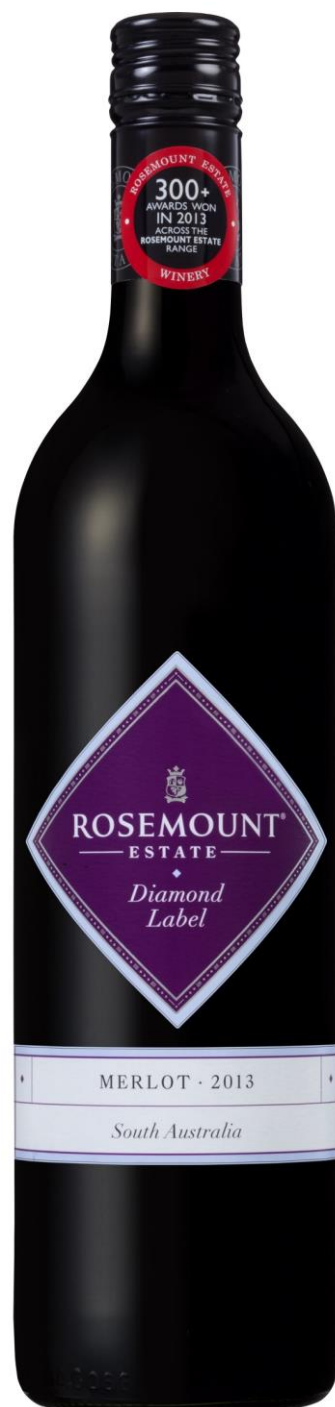
pH: 3.36

Residual Sugar: 4.0g/L

Harvest Date: March 2013

Bottling Date: August 2014

Peak Drinking: Now



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