

ROSEMOUNT DIAMOND LABEL PINOT GRIGIO 2014

REGION

South Australia

VINTAGE CONDITIONS

A cool, wet and windy spring impacted grapevine flowering and fruit set, reducing yields dramatically across the majority of wine growing regions. This yield reduction allowed for concentrated berries producing strong and rich wine styles. The resulting wines from the 2014 vintage were rich and varietal with intense, vibrant colours and an appealing, balanced tannin structure.

GRAPE VARIETY

Pinot Grigio

MATURATION

4 months in stainless steel

COLOUR

Very pale straw with green hues.

NOSE

A complex medley of juicy pears, citrus rind and a delicate note of roasted walnuts.

PALATE

Initially, the palate explodes with splashes of juicy pear, and vibrant zesty citrus, before slowly unfolding towards a long and refreshing finish, accentuated but a subtle hint of roasted walnuts.

Perfect with a plate of seafood or an afternoon with friends.

TECHNICAL ANALYSIS

Alcohol: 13%

Acidity: 5.3g/L

pH: 3.24

Residual Sugar: 2.3g/L

Harvest Date: February 2014

Bottling Date: August 2014

Peak Drinking: Now



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