

DIAMOND LABEL PINOT NOIR 2013

TASTING NOTES

Our Diamond Label Pinot Noir has all the classic characteristics of this noble grape variety. It is medium-bodied with flavours of cherry, red plum and ripe strawberries, with soft earthy tones.

VINTAGE 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. The vintage resulted in wines of great strength and character

GRAPE VARIETY

Pinot Noir

MATURATION

The wine has a percentage of aged base wine blended back to give added complexity.

COLOUR

Vibrant ruby red with violet hues

NOSE

Fragrant red berry fruits; red cherries, raspberries; supported by sweet earthy spice notes of cinnamon and nutmeg.

PALATE

Bright and lively flavours of cherry and raspberry are supported by a soft creamy texture, providing a long and elegant finish.

TECHNICAL ANALYSIS

Alcohol: 13.5%

Acidity: 5.8g/L

pH: 3.38

Residual Sugar: 0.3 g/L

Harvest Date: February 2013

Bottling Date: December 2013

Peak Drinking: Enjoy now - 2016

Food Match: Duck dishes



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