

DIAMOND LABEL SAUVIGNON BLANC 2013

TASTING NOTES

An enticing array of gooseberries, passionfruit and lemon zest, with just a hint of mulberry leaf. Refreshing and zesty with a long mouth-watering finish, this wine is perfect for late afternoon drinks on gorgeous Spring days.

VINTAGE REGION

South Eastern Australia

VINTAGE CONDITIONS

Good winter rains and a warm spring led to early budburst and flowering during spring. Warm days and cool nights allowed for great ripening conditions, producing wines of richness and complexity.

GRAPE VARIETY

Sauvignon Blanc (100%)

MATURATION

4 months in stainless steel tanks

COLOUR

Pale straw with vibrant green hues.

NOSE

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PALATE

Gooseberries and passionfruit splash across the palate with a fresh lift of lemon zest and mulberry leaf to cleanse the palate. Refreshing and zesty with a long mouth-watering finish, this wine is perfect for late afternoon drinks on a gorgeous Spring day.

TECHNICAL ANALYSIS

Alcohol: 12.0%

Acidity: 6.0g/L

pH: 3.10

Residual Sugar: 3.1g/L

Harvest Date: March 2013

Bottling Date: December 2013

Peak Drinking: Now

Food Match: Fish, chicken and green salads



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