

ROSEMOUNT DIAMOND LABEL SAUVIGNON BLANC 2015

REGION

Adelaide Hills

VINTAGE CONDITIONS

Good winter rains preceded an unseasonably dry spring, with flowering and fruit set early and in rapid succession. Summer was mild, with rain in mid-January refreshing the vines. Finally, warm and dry condition prevailed in February accelerating ripening, providing full bodied rich wines.

GRAPE VARIETY

Sauvignon Blanc

MATURATION

100% Stainless Steel for 9 months

COLOUR

Pale straw with vibrant green hues

NOSE

A fragrant medley of gooseberries, fresh nettle and lemon zest, with a touch of mulberry leaf.

PALATE

A rich and flavoursome wine. Fresh and zesty to begin with, with lychee and gooseberries present, before lemon zest and passionfruit flow onto the palate, and finally a hint of mulberry leaf ties the wine together for a long delicious finish.

Perfect for late afternoon drinks on a warm spring day.

TECHNICAL ANALYSIS

Alcohol: 12.5%

Acidity: 5.6g/L

pH: 3.2

Residual Sugar: 2.8 g/L

Harvest Date: February 2015

Bottling Date: March 2016

Peak Drinking: Now - 2017



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