

ROSEMOUNT DIAMOND LABEL SHIRAZ 2015

REGION

McLaren Vale/Langhorne Creek

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

Shiraz

MATURATION

Stainless steel (80%)

2 months on American Oak planks (5%)

2 months on French Oak planks (15%)

COLOUR

Dark plum red with vibrant purple hues.

NOSE

Dark and brooding with dark plums, black cherries, blackberries and dark chocolate.

PALATE

A rich and generous wine, with dark plum, black cherry and blackberry notes, and the slightest hint of raspberry, before the wine unfurls to reveal dark chocolate and coffee notes which meander towards a long and mouth-watering finish. Yum!

TECHNICAL ANALYSIS

Alcohol: 13.5%

Acidity: 6.3g/L

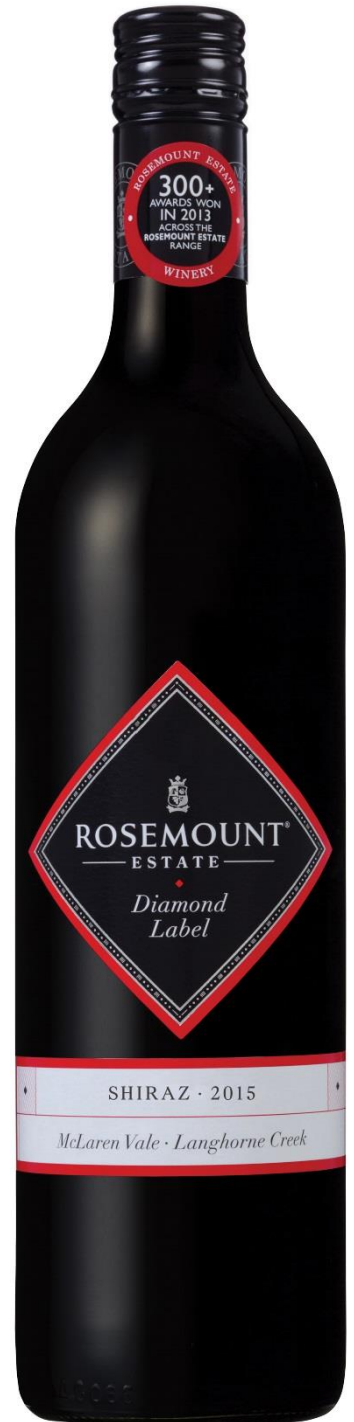
pH: 3.60

Residual Sugar: 3.14g/L

Harvest Date: February-March 2015

Bottling Date: November 2015

Peak Drinking: Now-2018



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