

DIAMOND LABEL SPARKLING 2013

Chardonnay Pinot Noir

TASTING NOTES

A modern and vibrant expression of a classic sparkling wine; displaying delicate strawberry and creamy citrus notes, with a crisp, yet soft finish. Best enjoyed chilled as an aperitif to summer tapas.

VINTAGE REGION

Australia

VINTAGE CONDITIONS

Heavy winter rains and a mild spring led to the production of strong canopies, which protected the fruit during the summer heat, and resulted in wines of great strength and character.

GRAPE VARIETY

Chardonnay (75%) Pinot Noir (25%)

MATURATION

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

COLOUR

Pale to mid straw with a fine bead.

NOSE

A delicate, reserved nose with subtle honey and freshly baked bread aromas

PALATE

This sparkling has a crisp, yet complex palate of zingy lemon sorbet with a creamy weightiness and great length.

TECHNICAL ANALYSIS

Alcohol: 11%

Acidity: 6.4g/L

pH: 3.2

Residual Sugar: 11 g/L

Harvest Date: Non Vintage

Bottling Date: Bottled soon after blending

Peak Drinking: Enjoy now

Food Match: Summer tapas



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