

GSM 2013

SWEET BLACK CHERRY & SPICES,
SUPPLE VELVET TANNINS.

TASTING NOTES

A highly fragrant wine, bursting with a complex arrangement of red cherries, mulberries and lifted floral spicy notes. Rich red and black fruits on the palate are supported by supple velvet tannins resulting in a long and elegant finish.

REGION

McLaren Vale

VINTAGE CONDITIONS

Winter rainfall was below the long-term average and in mid-September rainfall virtually ceased. From October through to harvest there was minimal rain fall and the season was warmer than usual with an occasional one and two day heat spike. The positive was the consistently cool nights that tempered the season in general. It was a very easy year in terms of disease risk, and the warm dry periods produced ideal ripening patterns.

GRAPE VARIETY

Grenache 62%, Shiraz 27%, Mataro 11%

MATURATION

New French Oak 5% Seasoned French Oak 15%
New American Oak 5% Seasoned American Oak 15%
Stainless Steel 60%

COLOUR

Deep Purple with brilliant red hues

NOSE

A generous and lifted nose showing the sweet spiced Grenache along with the rich dark blackberry fruits of the Shiraz and a hint of earthiness from the Mataro.

PALATE

The plush sweet fruit palate shows incredible length and layered complexity. The luscious red and black fruits are supported by the supple velvet tannins resulting in a long and elegant wine.

TECHNICAL ANALYSIS

Alcohol: 14% Harvest Date: March 2013
Acidity: 6.2g/L Bottling Date: June 2014
pH: 3.40 Peak Drinking: Now - 2021
Residual Sugar: 1.0 g/L



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