



Rosemount



Hill of Gold Cabernet Sauvignon 2002

As a uniquely positioned viticultural district nestled deep in the western slopes of the Great Dividing Range, Mudgee has a great deal to offer the world of wine. The Hill of Gold vineyard and property have for 30 years, had an integral place within the history of Mudgee.

Rosemount have undertaken to re-establish this long-standing local wine name, adding several hundred acres of new plantings in and around the original site. The outstanding combination of soils and climate that define the Mudgee wine region provide ideal viticultural foundations from which to produce distinctive varietal wines reflecting the unique terroir of their origin.

Vineyard Region

Mudgee

Vintage Conditions

Following a warm and dry summer, the autumn rains gave a welcome boost to the vines and provided an ideal run in to harvest. The quality of the Rosemount vineyards was again proven with the well-maintained low yielding vines ripening early. The Cumbandry vineyard did particularly well with the four-year-old vines reaching full maturity and producing high quality fruit.

Grape Variety

Cabernet Sauvignon

Maturation

The grapes were crushed and de-stemmed before fermentation. A warm ferment with regular pumping over, optimised the extraction of colour and flavour. Post fermentation, the wine was kept on skins for 10 days to allow the extraction of soft tannins.

Winemaker Comments: Andrew Koerner



Colour

An intense, mid-red colour.



Nose

The aroma is packed with mint, spices and dark chocolate, underpinned by fine cedary oak.



Palate

Vibrant berry fruit flavours highlight the distinctive regional eucalypt characters whilst the classic firm tannin structure frames a long complex finish.

Wine Analysis

Alc/Vol: 13.5%
Acidity: 6.40g/L
pH: 3.68

Last Tasted

5 Dec 2003

Peak Drinking

Now - 2010

Food Matches

Ideally suited to Beef, Duck & Game, Veal

