



Rosemount

Hill of Gold Chardonnay 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 nearly 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 to 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

The 2002 Mudgee vintage was excellent and demonstrated the outstanding potential of this region. Following a warm and dry summer, autumn rains gave a welcome boost to the vines and provided an ideal run-in to harvest.

Grape Variety

Chardonnay

Maturation

The grapes were quickly pressed and the juice cooled and held for 12 hours to allow the solids to settle. The juice was racked to French and American oak with selected yeast added to initiate a stable fermentation. Matured in barrel for 9 months.

Winemaker Comments: Andrew Koerner



Colour

The 2002 Hill of Gold Chardonnay has an attractive straw-yellow appearance with a green hue.



Nose

The nose shows a lifted freshness with subtle hints of tropical and white stone fruit.



Palate

On the palate the oak has added softness and contributes to excellent depth of flavour and complex notes of fig and melon. The finish is long and seamless.

Wine Analysis

Alc/Vol: 14.0%
Acidity: 5.40g/L
pH: 3.29

Last Tasted

15 Nov 2002

Peak Drinking

Now - 2006

Food Matches

Ideally suited to Pork,
Chicken, Seafood

