



Rosemount

Orange Vineyard Cabernet Sauvignon 2000

The area surrounding the town of Orange in New South Wales is emerging as one of Australia's most exciting quality food and wine growing regions. Rosemount Estate's Orange vineyard is located in the foothills of Mount Canobolas, at 875m - 900m above sea level, enjoying a highly individual ultra-cool climate environment in which to grow premium wine grapes. The cool, clear summer days ripen fruit to perfection whilst the low night-time temperatures lock in natural acids and stabilise colour and tannins in the red varieties.

Planted in 1989, the vineyard is located on an excellent mix of red volcanic and loess soils. The vineyard is vertically trellised to optimise sunlight exposure. This unique site yields lively, expressive fruit, which shows its finely chiselled structure of crisp natural acidity in the resultant wines.

Vineyard Region

Orange

Vintage Conditions

Growing conditions in spring were ideal, necessitating careful canopy management to restrict yields. A burst of summer heat ripened the crop perfectly, although picking started ten days later than usual on the 10th April. The crop was all in by mid May, with both red and white fruit presenting elegant, finely chiseled cool-climate flavour profiles of bright fruit and firm structure.

Grape Variety

Cabernet Sauvignon

Maturation

Fermentation ran at 28-30 degrees Celsius and 10 days maceration helped maximise the extraction of soft tannins. The entire wine was racked off lees into new French and American oak barrels, where it matured for 20 months.

Winemaker Comments: Andrew Koerner



Colour

Deep crimson.



Nose

The tightly focused nose displays varietal blackcurrant, chocolate and tobacco leaf aromas set against a background of cherry oak.



Palate

An outstanding cool climate Cabernet with a core of ripe, supple fruit matched by an earthy complexity and pronounced but fine-grained tannins. Flavours of dark cherry, chocolate and savoury spice interweave with cedary oak before a long, refined finish.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

16 Dec 2002

Peak Drinking

Now - 2015

Food Matches

Ideally suited to Lamb, Beef, Cheese

