



Rosemount

Orange Vineyard Shiraz 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'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. It 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

Shiraz (Syrah)

Maturation

Warm fermentation took place in stainless steel with a small portion finishing in new French oak. The balance was left to macerate for 7 days for extraction of soft tannins. The wine was racked off lees into new French oak where it matured for 2 years.

Top Awards

Trophy & Gold 2003 Cowra Wine Show
Trophy & Gold 2002 Canberra Wine Show
Trophy & Gold 2002 Canberra Wine Show

Winemaker Comments: Andrew Koerner



Colour

Vibrant ruby red.



Nose

The nose is tightly structured with dark cherry and spice aromas melding with notes of white pepper and clove.



Palate

The palate clearly demonstrates the cool climate nature of this wine with a refined character and well-defined structure. Initial flavours of dark cherry and plum evolve to display elements of Licorice and Cinnamon. Fine-grained tannins and well-integrated French oak support the fruit and help ensure a long, savoury finish.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

1 Oct 2002

Peak Drinking

Now

Food Matches

Ideally suited to Lamb, Duck & Game, Cheese

