



Rosemount

Show Reserve Hunter Valley Chardonnay 2002



Our Show Reserve Chardonnay represents a pinnacle in regional and varietal winemaking, each year reflecting the true character of the Hunter Valley as a premium wine-growing region.

The wines are selected after each vintage from the very best barrels as they mature in our winery cellar and are carefully blended together to achieve the optimum balance of varietal and regional expression.

The fruit for the 2002 vintage was sourced primarily from premium blocks on Roxburgh and Giants Creek vineyards. Roxburgh adds an underlying richness and complexity that gives the wine its unique, finely-textured character while Giants Creek fruit imparts a lively, elegant style.

Regional Source

Primarily Roxburgh and Giants Creek Vineyards, and selected Upper Hunter Valley vineyards.

Vintage Conditions

Overall the vintage quality was outstanding with the fruit from the Roxburgh and Giants Creek vineyards providing the highlight. The Giants Creek vineyard was exceptional with low yields and handpicking, combining to produce a crop with distinct varietal characters and real intensity of flavour.

Grape Variety

Chardonnay

Maturation

Some fruit was pressed as whole bunches for delicate aroma and flavour extraction while the balance received heavier pressing to maximise depth of flavour. Matured for 10 months in French oak with regular batonnage and natural malolactic fermentation.

Winemaker Comments: Andrew Koerner



Colour

A bright, pale straw colour with green hues and excellent clarity.



Nose

Delicate fruit aromas of white peach and citrus. The fruit characters are already integrating with creamy notes of barrel ferment and an underlying element of toasty French oak.



Palate

This 2002 Chardonnay displays a classic balance of elegant but intense peach fruit and crisp natural acidity. A richly textured mid-palate with flavours derived from cashew-like oak and complexity from yeast lees combines seamlessly with the fruit core. The delicate, refined nature of this wine indicates an excellent cellaring future.

Wine Analysis

Alc/Vol: 13.8%

Last Tasted

6 Nov 2003

Peak Drinking

Now - 2010

Food Matches

Ideally suited to Seafood,
Chicken

