



# Rosemount

## Show Reserve Hunter Valley Semillon 2002



Our Show Reserve label is applied to wines that have been held in our winery cellars for special maturation after they are identified as having fine varietal characteristics in early barrel assessments.

The Semillon grape variety throughout Australia and particularly the Hunter Valley, has long been renowned for its fine quality. The fruit for this wine was a selection of our best Semillon from the Rosemount Giants Creek vineyard and selected growers. Here, blocks of vines up to 30-years-old produce exceptional fruit at yields as low as two tones to the acre.

Rosemount's Show Reserve Semillons aim to display the hallmarks of this classic Hunter tradition, producing wines of great elegance and complexity that will mature in bottle for many years.

### Vineyard Region

Hunter Valley

### Vintage Conditions

Cool temperatures, so prevalent throughout much of South Eastern Australia, were less of a defining factor in the Hunter Valley. A generally trouble free ripening period ended with a harvest occurring right on time in early February. Semillon volumes were down but the fruit was of outstanding quality, with refined natural acidity, excellent aromatics and excellent ageing potential.

### Grape Variety

Semillon

### Maturation

The fruit was hand picked, gently whole-bunch pressed and settled overnight to reduce skin phenolics. Approximately 30% was fermented in oak prior to six months maturation on lees in one-year-old French oak adding complexity and promoting fruit flavour.

## Winemaker Comments: Andrew Koerner



### Colour

A pale lemon colour with distinct green hues.



### Nose

Refined and tight, with distinctly varietal aromas of lemongrass and minerals. The oak treatment adds subtle elements of spice, cashew and an underlying richness to the nose.



### Palate

Initial clean, citrus flavours build to a mid palate, highlighting grapefruit and lime characters before gentle natural acidity ensures a clean, refreshing finish. The restrained oak treatment has softened the palate and added depth and complexity. The palate is very approachable but demonstrates the necessary structure to indicate a long cellaring future.

### Wine Analysis

Alc/Vol: 12.5%

### Last Tasted

1 May 2003

### Peak Drinking

Now - 2015

### Food Matches

Ideally suited to Seafood,  
Vegetarian, Asian

