



Rosemount

Traditional Cabernet Sauvignon Merlot Petit Verdot 2001

Traditional, full-bodied red wines have been fermented and matured in the cellars of our Rosemount Estate winery in McLaren Vale since 1888. Rosemount Estate purchased the Ryecroft vineyard and winery in 1991 and since then, have continued to produce wines that employ traditional winemaking techniques of warm fermentation in small, open vats, followed by extended maturation in oak barrels.

The 2001 vintage of this blend was exhibited in the 2002 Royal Melbourne Wine Show as a one-year-old wine by Hill of Gold Vineyard and it won the prestigious Jimmy Watson Memorial Trophy.

Vineyard Region

McLaren Vale, Langhorne Creek

Vintage Conditions

McLaren Vale had a wet winter and the rain, which continued into spring, promoted strong growth in the vines. Good November weather provided perfect conditions for flowering. McLaren Vale had its hottest summer since 1905, the warm weather provided ideal ripening conditions and a high quality crop with excellent intensity of flavour.

Grape Variety

Cabernet Sauvignon, Merlot, Petit Verdot

Maturation

Warm fermentation took place in small wax lined open vats to encourage the extraction of soft, ripe tannins. Separate batches underwent 18 months maturation in new and seasoned American and French oak.

Top Awards

Trophy & Gold 2003 Griffith Wine Show
Trophy & Gold 2003 Royal Hobart Wine Show
Trophy & Gold 2002 Royal Melbourne Wine Show
Trophy 2003 Royal Hobart Wine Show
Trophy 2003 Royal Hobart Wine Show

Winemaker Comments: Charles Whish



Colour

Deep plum red/purple.



Nose

Displaying an impressive depth of ripe berry fruit and the lifted expressiveness of open vat fermentation. An array of blackberry, plum and savoury aromas are complemented by notes of tobacco leaf and nutty, toasted oak.



Palate

Full-bodied and opulent with a dense core of ripe blackcurrant, cassis and chocolate whilst retaining varietal character. Layers of flavour intermesh with pronounced, chewy, ripe tannins and well-managed oak, perfectly balanced, before a long, structured finish.

Wine Analysis

Alc/Vol: 14.5%

Last Tasted

16 May 2003

Peak Drinking

Now - 2018

Food Matches

Ideally suited to Lamb, Beef, Cheese

