



Rosemount Estate



Show Reserve McLaren Vale/Langhorne Creek Shiraz 2000

The Rosemount Show Reserve label is applied to wines that have been identified as having fine varietal and regional characteristics in early vineyard and barrel assessments. These wines are given extended maturation in our winery cellars before release.

The blending of wines from two or more individual viticultural regions to achieve optimum quality has a long tradition in Australian winemaking. This Show Reserve Shiraz brings together two of South Australia's most distinctive wine regions, combining the spicy richness typical of McLaren Vale with the superb depth of varietal fruit concentration from Langhorne Creek.

The 2000 Rosemount Show Reserve Shiraz is an outstanding example of the potential of old vine South Australian shiraz to produce clearly varietal wines of great character, intensity and cellaring potential.

Vineyard Region

McLaren Vale

Vintage Conditions

A trouble-free winter and spring provided ideal conditions for vine growth. The onset of summer brought very hot, dry conditions. The well-established Rosemount vineyards handled the conditions well with shiraz in particular thriving. The fruit ripened on time, allowing for a perfectly ripe crop with great depth of flavour and true varietal character to be picked before late harvest rains.

Grape Variety

Shiraz (Syrah)

Maturation

The fruit was gently crushed and pumped into traditional fermenters. The must was pumped over twice daily, facilitating an optimum extraction of flavour, fine tannins and colour. The wine was matured in new and 1-year old American oak for 24 months.

Winemaker Comments: Charles Whish



Colour

A vivid, almost impenetrable deep plum with bright crimson edges.



Nose

The nose is dense and tightly-knit, displaying spiced plum, chocolate and lifted white pepper aromas. The sweet vanillin, caramel and char of well-integrated American oak rounds off the nose and provides complexity.



Palate

Concentrated berry flavours flood the palate, balanced by fine-grained tannins and charry oak. Intense blackberry, dark chocolate and savoury spice flavours combine to produce a profound wine that is extremely appealing now but offers an extended cellaring future.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

15 Jul 2002

Peak Drinking

Now - 2017

Food Matches

Ideally suited to Beef, Duck & Game, Cheese

