



# Rosemount Estate



## Show Reserve McLaren Vale/Langhorne Creek Shiraz 2001

The Rosemount Show Reserve label is applied to wines that have been identified as having particularly fine varietal and regional characteristics in early vineyard and barrel assessments. These wines are then 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.

### Vineyard Region

McLaren Vale

### Vintage Conditions

Winter rains in both McLaren Vale and Langhorne creek promoted healthy vine growth. Good November weather provided perfect flowering conditions, and despite the searing summer, the hottest in McLaren Vale since 1905, abundant leaf cover helped the vines protect their fruit. Shiraz was the outstanding variety in Langhorne Creek, and had a similarly strong year in McLaren Vale, promising rich wines!

### Grape Variety

Shiraz (Syrah)

### Maturation

The fruit, gently crushed was pumped into traditional fermenters. The must was pumped over twice daily for optimum extraction of flavour, tannin and colour. The wine matured in 72% new; 19% year old; and 9% older, American and French Oak for 18 months.

## Winemaker Comments: Charles Whish



### Colour

Dark, blood plum with a vibrant, crimson rim.



### Nose

The dense tightly knit nose displays good varietal aromas of dark berry, chocolate and white pepper. Overtones of creamy vanilla from the American oak maturation add definition, and complexity.



### Palate

Backberry and Mulberry aromas follow from the nose to the palate, and combine with chocolate, and spiced notes. Charry, oak provides good definition. These dark and brooding flavours are balanced by fine-grained tannins, juicy acidity, and a long subtle finish.

### Wine Analysis

Alc/Vol: 14.0%

### Last Tasted

22 Nov 2002

### Peak Drinking

Now - 2020

### Food Matches

Ideally suited to Beef, Duck & Game, Cheese

