



Rosemount Estate

Semillon Chardonnay 2002



Pioneered in Australia, Semillon - Chardonnay is a combination of two of our most popular white grape varieties. Semillon has been grown in the Hunter Valley since the beginning of Australia's viticultural history and has long been recognised for producing quality wine. By contrast, (although few would think it now) the Chardonnay grape is a relative newcomer to Australian vineyards, with the first major plantings emerging in the 1960s and 1970s, and its widespread popularity only developing in the 1980s.

The combination of both varieties provides a synergy of palate flavours, giving richness and length to the finished wine.

Regional Source

Semillon was sourced from our Hunter Valley estate with some components from the Murray River Valley and the Chardonnay from McLaren Vale, the Hunter and Murray Valleys.

Vintage Conditions

The 2002 Vintage in New South Wales was successful and avoided the very cool weather experienced in many southern regions. A warm, dry vintage that allowed for ideal grape ripeness completed a generally trouble free vintage. The white wine varieties showed wonderful aromatics and an excellent balance of fruit richness and natural acidity

Grape Variety

Semillon, Chardonnay

Maturation

The Semillon was chilled prior to gentle pressing. The Chardonnay was held on skins for 12 hours prior to pressing to maximise flavour. Some Chardonnay received oak treatment with parts of both Semillon and Chardonnay undergoing malo lactic fermentation.

Winemaker Comments: Andrew Koerner



Colour

A pale yellow colour with light green highlights.



Nose

Underlying chardonnay characters of white peach and stone fruit combine with lifted citrus and lime Semillon aromas in this clean, fruit driven nose. Subtle oak treatment has provided softness and complexity.



Palate

A soft acid backbone gives structure and length to a core of ripe tropical flavours. Semillon and chardonnay combine well to produce an elegant wine with excellent depth of flavour. The carefully judged oak treatment has rounded out the palate without unduly imparting flavour.

Wine Analysis

Alc/Vol: 13.0%

Last Tasted

15 Jul 2002

Peak Drinking

Now

Food Matches

Ideally suited to Seafood, Asian, Chicken

