



# Rosemount Estate

## Grenache Shiraz 2003



Grenache is one of wine's longest serving grape varieties, with plantings dating back into pre-history evidenced by its wide distribution today throughout the South of France and Northern Spain. In Australia, the variety was amongst the first to be planted in early viticulture over one hundred and fifty years ago, along with the classic Shiraz variety, also selected in those early years for its capacity to grow in warm, dry climates.

The two varieties have often been combined and invariably create a delicious synergy of flavours, exemplified by this wine which draws upon the rich perfume and dusty, exotic spice characters of Grenache to complement the deep berry fruit and pepper flavours of Shiraz.

This wine combines 65% Grenache and 35% Shiraz.

### Regional Source

Selected parcels of fruit for this wine were sourced from the Fleurieu Peninsula (37.7%), the Barossa Valley (23.5%), and the New South Wales Central Ranges (27.6%).

### Vintage Conditions

Above average temperatures with low rainfall restricted yields and produced a strong result for both Shiraz and Grenache with ripe fruit, balanced tannins and clear varietal character.

### Grape Variety

Grenache, Shiraz (Syrah)

### Maturation

Both wines underwent a warm ferment to optimise their natural characteristics. They were then taken off skins towards the end of fermentation to minimise tannins. The wine was oak matured for 3 months.

## Winemaker Comments: Andrew Koerner



### Colour

Displays a vibrant, medium-ruby appearance.



### Nose

Red berry aromas combine with exotic perfume and subtle spicy oak.



### Palate

A full palate, rich with bramble fruit and red berries, and top notes of cloves and spice. The mid-palate is supple with the characteristic warmth of Grenache leading to a subtle oak spiced finish.

### Wine Analysis

Alc/Vol: 14.0%

### Last Tasted

16 Dec 2003

### Peak Drinking

Now - 2005

### Food Matches

Ideally suited to Beef, Duck & Game, Pasta

