



Rosemount Estate

Semillon Chardonnay 2003



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 South Australia's Limestone Coast region and the Chardonnay from the Hunter and Murray Valleys.

Vintage Conditions

Generally characterised by nationwide drought, extreme heat in certain regions and widespread rain in February. The growing season was warm, with periods of extreme heat in early summer. Single day rainfalls at the end of summer provided welcome relief to the vines. February and March were cooler than normal leading to slower ripening fruit with good flavour development and fresh acid retention.

Grape Variety

Semillon, Chardonnay

Maturation

The Semillon was chilled prior to gentle pressing. The Chardonnay washed 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: Matt Koch



Colour

A pale yellow colour with greenish highlights.



Nose

The nose shows complex peach and honey with lifted citrus and lime from the Semillon. A subtle underlay of creamy oak adds softness to the lingering finish, which is supported by underlying Chardonnay peachiness and a backdrop of subtle hazelnut oak.



Palate

The palate of ripe tropical fruit and white peach is given structure and balance by zesty citrus notes and soft acid backbone. The malolactic fermentation provides a creamy mouth-feel and gives longevity to the palate before fresh acidity ensures a clean finish.

Wine Analysis

Alc/Vol: 13.0%

Last Tasted

30 Jan 2004

Peak Drinking

Now - 2006

Food Matches

Ideally suited to Chicken, Vegetarian, Seafood

