



Rosemount Estate

Semillon Chardonnay 2004



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 the Limestone Coast with some components from the Hunter Valley and the Chardonnay from the Hunter and Fleurieu.

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:



Colour

Golden straw with green highlights.



Nose

Tropical and stone fruit aromas greet the nose with citrus notes. Subtle spice and creamy oak aromas complete the offering.



Palate

Ripe tropical fruit and stone fruit flavours follow from the nose and are balanced by lively citrus notes and a juicy acid backbone. Full and creamy, the palate is long and inviting with a clean, fresh finish.

Wine Analysis

Alc/Vol: 13.0%

Last Tasted

9 Nov 2004

Peak Drinking

Now - 2006

Food Matches

Ideally suited to Asian, Aperitif, Seafood