

ROSEMOUNT  
ESTATE

The prestige wine of Australia

# Rosemount Estate



## Orange Vineyard Chardonnay 2000

The Orange district is located in the central highlands, 280 kilometres west of Sydney. The vineyard was planted in 1989, and yielded its first crop in 1992.

A high elevation of 900 metres produces an ideal cool climate for grape growing. This vineyard is located on excellent soil and the rainfall is such that only minor supplementary irrigation is necessary in dry years.

### Vineyard Region

Orange

### Vintage Conditions

Orange experienced damp conditions in Spring 1999, resulting in high vegetative growth and a moderate crop developing on the vines. Good canopy management and some green harvesting helped channel vine energy and ensure ripening and picking from mid April to mid May. The crop presented elegant, finely chiselled cool-climate flavour profiles of bright fruit and firm structure.

### Grape Variety

Chardonnay

### Maturation

The fruit was pressed to extract maximum flavour and minimum tannins and transferred to new French oak for fermentation and malolactic fermentation. The wine was stirred to increase complexity and left on lees for 10 months.

## Winemaker Comments: Philip Shaw



### Colour

2000 Orange Vineyard Chardonnay shows a bright straw-yellow colour with a light green tinge.



### Nose

A distinctive aroma of ripe peaches and tangerines with a fine mineral edge is immediately evident on the nose. Behind this, the cream and savoury characters of oak and lees maturation add complexity.



### Palate

The palate is impressive, with the crisp, natural acidity delivering a distinct pink grapefruit character which then broadens on the tongue to reveal fig and peach flavours, and hints of pineapple. The elegantly balanced finish shows remarkable complexity and ideal structure for bottle maturation.

### Wine Analysis

Alc/Vol: 13.8%

### Last Tasted

30 Jul 2001

### Peak Drinking

Now - 2008

### Food Matches

Ideally suited to Seafood

