

ROSEMOUNT
ESTATE

The prestige wine of Australia

Rosemount Estate



Show Reserve Hunter Valley Chardonnay 2001

Our Show Reserve Chardonnay represents a pinnacle in regional and varietal winemaking, each year reflecting the true character of the Hunter Valley as a premium wine growing region.

The wines are selected after each vintage from the very best barrels as they mature in our winery cellar and are carefully blended together to achieve the optimum balance of varietal and regional expression.

The fruit for the 2001 vintage was sourced from premium blocks on Roxburgh and Giants Creek vineyards. Roxburgh adds an underlying richness and complexity that gives the wine its unique, finely textured character while Giants Creek fruit imparts a lively, elegant style.

Regional Source

Roxburgh and Giants Creek Vineyards, Upper Hunter Valley

Vintage Conditions

Steady rainfall throughout winter and spring provided ideal growing conditions, indeed careful vineyard management and crop thinning was required to prevent over cropping. The Upper Hunter escaped most of the vintage rain and the vineyards handled what rain there was with ease. Fruit was hand picked in February with an ideal balance of fruit sweetness and natural acidity.

Grape Variety

Chardonnay

Maturation

Some fruit was pressed as whole bunches for delicate aroma and flavour extraction while the balance received heavier pressing to maximise depth of flavour. Matured for 10 months in French oak with regular batonnage and natural malolactic fermentation.

Winemaker Comments: Andrew Koerner



Colour

A bright, almost luminescent, pale straw colour with green hues and excellent clarity.



Nose

Delicate fruit aromas of white peach and citrus. The fruit characters are already integrating with creamy notes of barrel ferment and an underlying element of toasty French oak.



Palate

The palate is displaying a classic balance of elegant but intense peach fruit and crisp natural acidity. A richly textured mid-palate with flavours derived from cashew-like oak and complexity from yeast lees combines seamlessly with the fruit core. The delicate, refined nature of this wine indicates an excellent cellaring future.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

13 May 2002

Peak Drinking

Now - 2015

Food Matches

Ideally suited to Seafood,
Chicken

