

ROSEMOUNT
ESTATE

The prestige wine of Australia

Rosemount Estate

Show Reserve Hunter Valley Semillon 2001



Our Show Reserve label is applied to wines that have been held in our winery cellars for special maturation, after they are identified as having fine varietal characteristics in early barrel assessments.

The semillon grape variety throughout Australia and particularly, the Hunter Valley has long been renowned for its fine quality. The fruit for this wine was a selection of our best semillon from the Roxburgh and Giants Creek vineyards. Here, blocks of vines up to 30-years-old produce exceptional fruit at yields as low as two tones to the acre.

Rosemount's Show Reserve Semillons aim to display the hallmarks of this classic Hunter tradition, producing wines of great elegance and complexity that will mature in the bottle for many years.

Regional Source

Roxburgh and Giants Creek Vineyards, Hunter Valley.

Vintage Conditions

Steady rainfall throughout winter and spring provided ideal growing conditions; careful vineyard management was required to prevent over cropping. The Upper Hunter escaped most of the vintage rain and the sandy, well-draining soils of the Giants Creek vineyard handled what rain there was with ease. Fruit was handpicked in February with an ideal balance of fruit sweetness and natural acidity.

Grape Variety

Semillon

Maturation

The fruit was pressed and settled overnight to reduce skin phenolics. Approximately 90% was fermented in oak, prior to six months maturation on lees in one-year-old French oak, adding complexity and promoting the rich fruit flavour.

Winemaker Comments: Andrew Koerner



Colour

A pale lemon colour with distinct green hues.



Nose

Expressive and distinctly varietal with fresh aromas of lemon, lime and mineral. The oak treatment adds subtle elements of cashew and an underlying richness to the nose.



Palate

Initial clean, citrus flavours build to a mid palate, highlighting grapefruit and lime characters before gentle natural acidity ensures a clean, refreshing finish. The restrained oak treatment has softened the palate and added depth and complexity. The palate is very approachable, but demonstrates the necessary structure to indicate a long cellaring future.

Wine Analysis

Alc/Vol: 11.5%

Last Tasted

15 Jul 2002

Peak Drinking

Now - 2016

Food Matches

Ideally suited to Seafood,
Vegetarian, Asian

