

ROSEMOUNT
ESTATE

The prestige wine of Australia

Rosemount Estate



Balmoral Syrah 2000

This outstanding McLaren Vale Syrah has been named Balmoral after the Oatley family homestead, built in 1852. The wine was first produced in 1989, initially under the Show Reserve banner. In 1992 it was renamed Balmoral and it is now recognised as Rosemount's red wine flagship. Syrah vines have been grown in McLaren Vale for over 160 years and a few small patches of very old vines survive today, yielding tiny quantities of exceptional fruit.

Balmoral is a highly stylised wine, making it unique amongst the several Old Vine South Australian wines of today. Its velvety palate structure and rich, expressive fruit has made it an extremely sought after wine in previous years.

Vineyard Region

McLaren Vale

Vintage Conditions

Through spring and early summer the region enjoyed plentiful cloud and occasional rains helping to maintain vine growth. From January, the region then endured ten days of heatwave, causing vine stress and retarding fruit ripening. Rain then relieved the vines but this was followed by a further hot spell. In the face of this, the more resilient old vine sites delivered the best results.

Grape Variety

Shiraz (Syrah)

Maturation

A small proportion of the wine was run off skins to finish fermentation in barrel; the balance received an extended post fermentation maceration to fully extract ripe tannins. It was racked off skins and matured for almost 2 years in American oak.

Winemaker Comments: Charles Whish



Colour

2000 Balmoral Syrah has a deep inky red colour.



Nose

The aroma displays spicy notes underlaid by rich blackberry fruit and extremely well integrated American oak.



Palate

The palate shows the typical full length, expressive fruit and velvety richness. The concentration of berry fruits and spices wrapped tightly together around the savoury oak combine into a seamlessly fine, lingering finish. Reflecting the vintage conditions, the well-rounded tannins are interwoven with a fine thread of acidity and provide the necessary structure for an extended bottle life.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

26 Sep 2002

Peak Drinking

Now - 2015

Food Matches

Ideally suited to Beef, Duck & Game, Lamb

