

ROSEMOUNT
ESTATE

The prestige wine of Australia

Rosemount Estate

GSM Grenache Syrah Mourvedre 2000



Grenache, Syrah and Mourvedre have been grown in McLaren Vale and the Barossa Valley throughout their winemaking history. Together, these varieties also represent a traditional combination prevalent in the South of France, particularly the Southern Rhone Valley, where similar climatic conditions exist.

In Australia, the combination of these three varieties in conjunction with contemporary winemaking expertise has heralded a new chapter in the story of modern Australian wine. First released from the 1994 vintage, GSM has become a benchmark for its style in Australia. Selected from low yielding and old vine sources to bring together premium parcels, the final blend consists of 50% Grenache, 40% Syrah and 10% Mourvedre.

Vineyard Region

McLaren Vale, Barossa Valley

Vintage Conditions

Cool conditions in late winter and spring limited flowering and fruit set, eventually contributing to low yields at Harvest, before a summer defined by very hot temperatures. Rosemount's balanced, well-established vineyards handled the conditions well with harvest taking place two weeks early in good conditions.

Grape Variety

Grenache, Shiraz (Syrah), Mourvedre

Maturation

Fermentation was carried out in small, traditional open fermenters and modern vinomatics. Matured for a full 18 months in new and one year old American oak barrels.

Winemaker Comments: Charles Whish



Colour

A vibrant dark crimson colour with excellent clarity.



Nose

The nose displays classic Grenache-blend character; particularly aromatic with intense ripe berry fruit and savoury smoky spice. Well-integrated oak is also evident, supporting the primary fruit and providing subtle toasted characters.



Palate

On the palate the wine is vibrant and fruit driven, with a rich core of deep, spicy fruit supported by soft, fine-grained tannins and smoky oak. The palate, whilst ripe, has excellent structure and this combined with a long, savoury finish indicates a wine with extended cellaring potential.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

17 Jul 2002

Peak Drinking

Now - 2015

Food Matches

Ideally suited to Lamb, Duck & Game, Pasta

