



Rosemount Estate

Merlot 2001

Merlot is emerging as one of the most sought after red wine varieties of Australia. Originating from the Bordeaux region of France, it is regarded there as a variety best suited to blending with its more famous cousin, Cabernet Sauvignon Cabernet Franc and Malbec. In recent times however, there has been a gathering recognition that in the New World climates Merlot is capable of making excellent wines in its own right.

Regional Source

The grapes came principally from our McLaren Vale and Langhorne Creek vineyards. A portion came from Mudgee and Orange in New South Wales, where the variety is proving a successful match to the climate and soils.

Vintage Conditions

The 2001 season was characterised by ideal spring conditions and a warmer than average summer. Spring rains encouraged strong growth, flowering and fruit set. Rosemount's well-established vineyards came to the fore in these conditions, thriving in the summer heat and producing ripe fruit of great richness and character.

Grape Variety

Merlot

Maturation

A proportion of the grapes were fermented to dryness in open fermenters with regular heading down on skins for 10 days. The balance was pumped over in closed, stainless steel fermenters. The wine was transferred to American and French oak for 11 months.

Winemaker Comments: Andrew Koerner



Colour

A vibrant purple colour with a rich red rim.



Nose

Aromas of dark cherry and plum with lifted perfumed spice and subtle hints of vanilla.



Palate

Ripe plum and red cherry flavours combine with well-integrated oak and soft tannins to create a vibrant, supple palate with a long savoury finish.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

16 Aug 2002

Peak Drinking

Now - 2006

Food Matches

Ideally suited to Duck & Game, Pasta, Lamb

