



# Rosemount Estate

## Hill of Gold Shiraz 2001

As a uniquely positioned viticultural district nestled deep in the western slopes of the Great Dividing Range, Mudgee has a great deal to offer the world of wine. The Hill of Gold vineyard and property have for nearly 30 years had an integral place within the history of Mudgee.

Rosemount have undertaken to re-establish this long standing local wine name, adding several hundred acres of new plantings to the original site. The outstanding combination of soils and climate that define the Mudgee wine region provide ideal viticultural foundations from which to produce distinctive varietal wines reflecting the unique terroir of their origin.

### Regional Source

Hill of Gold Vineyard, Mudgee, New South Wales

### Vintage Conditions

2001 was a challenging year due to heavy spring rains followed by early summer and then vintage rain, although Mudgee avoided the high temperatures experienced by other regions. Well established vines, such as Rosemount's Hill of Gold Vineyard, handled the conditions well with early ripening varieties successfully producing varietally expressive fruit.

### Grape Variety

Shiraz (Syrah)

### Maturation

The grapes were crushed and de-stemmed before fermentation. A warm ferment with regular pumping over optimised the extraction of colour and flavour. Post fermentation, the wine was kept on skins for 10 days allowing softening of the extracted tannins.

## Winemaker Comments: Andrew Koerner



### Colour

2001 Hill of Gold Shiraz has a rich purple colour immediately indicating an impressive concentration of flavours.



### Nose

On the nose there are lifted vanillin and ginger spice aromas with a deep core of attractive, peppery fruit.



### Palate

The palate reveals velvety, ripe fine-grained tannins, harmonising well with the oak and seductively spicy fruit. The finish is rich and long, with cinnamon, cloves and brambly wild fruit notes, promising much for an extended bottle maturation.

### Wine Analysis

Alc/Vol: 14.2%  
Acidity: 6.00g/L  
pH: 3.60

### Last Tasted

1 Nov 2002

### Peak Drinking

Now - 2009

### Food Matches

Ideally suited to Lamb, Duck & Game, Pasta

