



Diamond Label Crisp Chardonnay 2011

Since 1974, Rosemount has been one of Australia's leading wineries, producing wines that reflect the riches of the Australian climate and a dedication to quality, innovation and style. Rosemount's unique diamond shaped label serves as a beacon for consumers around the world, with international accolades bearing testament to the tradition of winemaking excellence.

The Diamond Label Series is the heart of Rosemount. Stylish and sophisticated, these wines display the fruit forward, easy-drinking sensibilities which make them delicious from the first sip to the final drop.

Winemaker Comments Andrew Locke

Vineyard Region

South Eastern Australia

Vintage Conditions

The 2011 vintage was challenging on many levels due to the widespread above average rainfall across the country. The cool summer however provided the right conditions for gentle ripening with many regions picking approximately 3 weeks later than average. The resultant wines from the vintage are elegant with fantastic regional expression.

Technical Analysis

Harvest Date February - March 2011

pH 3.40

Acidity 5.9g/L

Alcohol 13.0%

Residual Sugar 3.1g/L

Bottling Date July 2011

Peak Drinking Drink now or over the next 3 years.

Grape Variety

Chardonnay

Maturation

Parcels of this wine were matured in seasoned French oak barrels to add texture, depth and complexity, while unoaked parcels were retained to retain fresh fruit flavours and vibrancy.

Colour

Pale green straw.

Nose

The nose is delicate and floral with hints of orange blossom and subtle but seductive spice.

Palate

Soft and generous. The palate erupts with flavours of ripe peach, nectarine and hazelnut kernel and follows through with spicy mocha flavours from the oak influence. The mouthfeel is juicy and generous upfront but shows restraint and elegance on the finish with a subtle lemony acid backbone.