

# ROSEMOUNT ESTATE

## WINEMAKER'S NOTES

### 2000 MOUNTAIN BLUE - SHIRAZ CABERNET

**WINEMAKER:** Andrew Koerner

#### VITICULTURAL NOTES

Mild conditions and frequent rain showers throughout spring and early summer led to high vegetative growth which needed managing in order to ensure the canopies were kept open and aerated. The traditionally sunny weather of late summer and autumn held until the middle of March when substantial and frequent rains set in, marking the remainder of the Mudgee vintage. Rosemount's long experience in dealing with vintage rains became an invaluable resource, as our viticultural teams worked overtime to first pull in the near ripe Shiraz and then wait as a break in the rains allowed the Cabernet to reach acceptable ripeness.

#### WINEMAKING NOTES

The varieties were fermented separately. The Shiraz component was allowed to macerate for five days after actual yeast fermentation had ceased, giving the wine an increased extraction of softer tannins. Once off skins, both wines were settled in vat, prior to racking off lees into 50/50 new French and American oak barrels.

The wines then matured in oak for 24 months, resulting in full integration of oak and fruit characters and the softening of grape tannins. The wines were blended together following extensive tasting trials just prior to bottling.

#### TASTING NOTE

2000 Mountain Blue shows a deep, plum colour and displays the exceptional quality that we associate with the Mudgee wine region and our vineyards there. The cassis and brambly fruit of Cabernet Sauvignon enriches the aroma and marries well with the mint and ginger spice characters of Shiraz and the toasty oak underlay. On the palate, the intense fruit and firm tannin backbone reaffirms the wine's excellent depth and sustained richness. Blackberry and spicy plum flavours dominate the palate, complementing the dryness of tannins. The wine's full bodied richness make it the ideal match for red meat dishes.

#### CELLARING

This wine will begin to show its best in about five years time, building to its full potential at approximately 10 years of age.

**ROSEMOUNT MOUNTAIN BLUE SHIRAZ  
CABERNET SAUVIGNON 2000 \$45-\$48**

This has been one of the leading wines from Mudgee for some years. It sums up the generous regional style well. The nose has spicy blackberry and toasty vanillin oak in abundant measure, and it definitely says "shiraz" more than "cabernet". In the mouth, it has tons of flavour, great depth and persistence, ahead of ripe tannins to finish.

**Ageing?** Drink over 10 years.

**Food ideas:** Rare roast beef.

**Stockists include:** Nicks Wine Merchants stores; Jimmy Watson Cellars, Carlton.

**Rating:** ★★★★★☆



## ROSEMOUNT ESTATE

The prestige wine of Australia

### U N T A I N   B L U E

### ORIGIN

Mountain Blue is the jewel in the crown of Rosemount's vineyard estate in Mudgee, on the Western Slopes of the Blue Mountains in New South Wales. Here, the cool mountain nights (the vineyard sits at 550 metres above sea level) allow red grapes of the highest quality to ripen to perfection and Rosemount have acknowledged this fact through the purchase and development of several premium vineyard sites along the Henry Lawson Drive.

### STYLE

Finest of all is the Mountain Blue vineyard itself, which was a part of the original Roth family plantings - pioneers of the Mudgee winegrowing region. Shiraz vines on the site, now over forty years in age, provide us with a core of fruit from which to produce this outstanding wine. Mountain Blue's densely textured blackberry fruit and impressive tannin richness has made it one of the most awarded wines to hit the Australian and International wine scene since its first vintage in 1994.

