



Rosemount

Traminer Riesling 2004



Traminer Riesling is a delicious blend of two of the world's most expressive and flavoursome grape varieties. Traminer - also known as Gewurztraminer - has a spicy, tropical fruit aroma reminiscent of lychees and exotic scent, with a generous, soft palate. The Riesling component adds elegance to the finish, with lifted, floral flavours and a fine acidity which balances the wine to perfection.

Regional Source

The fruit was primarily selected from premium South Australian regions including Limestone Coast and Barossa, with some components from the Hunter Valley.

Grape Variety

Gewurztraminer, Riesling

Maturation

The Gewurztraminer was cold-fermented at 13 degrees Celsius. A third of the Riesling was retained as unfermented juice and later blended with the dry-fermented components prior to bottling, resulting in a medium dry wine full of natural grapey freshness.

Winemaker Comments: Andrew Koerner



Colour

A pale straw colour with a light green hue.



Nose

The Traminer has spicy, tropical fruit aromas reminiscent of lychees, whilst the Riesling adds elegance and lifted floral characters.



Palate

The palate displays well balanced proportions of sweetness and acidity, with a clean and crisp finish.

Wine Analysis

Alc/Vol: 11.0%

Last Tasted

12 May 2004

Peak Drinking

Now

Food Matches

Ideally suited to Aperitif, Asian, Dessert

