

ROSEMOUNT BLENDS

TRAMINER RIESLING

TASTING NOTES

Like opening a jar of Turkish delight! A fragrant burst of rosewater and quince, with a hint of lime juice. A rich, zesty wine that's best served cold with great friends and spicy food.

VINEYARD REGION

South Eastern Australia

GRAPE VARIETY

Traminer & Riesling

MATURATION

Held in stainless steel to retain varietal purity.

COLOUR

Pale straw with vibrant green hues.

NOSE

Turkish delight! A fragrant burst of rosewater and lime juice, with a delicate hint of quince.

PALATE

Sweet, rich and juicy, with rosewater and zesty limes, before the Turkish delight character takes over for a long and satisfying finish.

FOOD MATCH

Thai red duck curry, scallops with ginger and shallots, or Moroccan chicken tagine.



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