



R Y M I L L  
COONAWARRA

## Cabernet Sauvignon - Vintage 1997



### Tasting Notes

#### Variety

93% Cabernet Sauvignon 7% Merlot

#### Colour

Colour displays dense brick red hues

#### Winemakers' Notes

Earthy, cedary bottle development is evident on the nose with savoury truffle and secondary fruit characters, and a touch of mint and roasted red pepper. The palate is very complex, displaying cedary development and a seam of ripe, sweet fruit as well as blueberry and liquorice. With softened tannins, this wine provides the opportunity to experience a good example of bottle aged wine.

#### Cellaring

A complex wine that exhibits all the hallmarks of classic Coonawarra Cabernet; powerful yet elegant flavours and a beautiful balance of fruit, alcohol and tannin. The fruit was picked at varying stages of ripeness to attain complexity of flavour, which makes this wine an ideal partner with food. It is a wine to enjoy now but it will develop further over the next couple of years if cellared.

#### Wine Summary

Cabernet Sauvignon is Coonawarra's pre-eminent grape variety. Parcels of premium fruit are selected, fermented and then aged in French oak barriques to produce this full-bodied and richly flavoured wine.

#### Key Points

- Traditional Cabernet from Coonawarra's pre-eminent variety
- Fruit selected from our mature, extensive Cabernet vineyards
- A rich and expressive wine displaying true regional characteristics

### Technical Details

#### Region

100% Coonawarra

#### Harvest Dates

16th April to 30th April 1997

#### Harvest Brix

11.2° to 14.1°

#### Oak Handling

A combination of barrel fermentation and oak maturation in new and one year old French barriques with an average time in wood of 20 months.

#### Bottling Analysis

Alc/Vol 13.8 % pH 3.57 VA .69 g/L  
T/A 6.05 g/L Total SO<sub>2</sub> 49 mg/L

#### Bottling Date

April 1999

#### Winemakers

John Innes B.Sc.(Oen)  
Tom Simons B.Sc.(Oen)