



R Y M I L L  
COONAWARRA

## Cabernet Sauvignon - Vintage 1999



### Tasting Notes

**Variety**

100 % Cabernet Sauvignon

**Colour**

Dark plum with a deep red hue

**Winemakers' Notes**

The intense and complex nose is dominated by blackberry and blueberry characters, lifted by spice and ivy notes. Lovely roasted coffee aromas develop as appealing secondary characters. Spicy cinnamon on the middle palate combines perfectly with delicious mouth-filling black fruit flavours. The very good richness and weight of this wine is well supported by its complex and soft structure. Plumy flavours accentuate the long finish.

**Cellaring**

The structure and weight of this wine is extremely attractive.

Further integration of this wine will be achieved with patient cellaring, a practice that will be very rewarding!

**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**

10th April to 19th April 1999

**Harvest Brix**

23.4° to 24.8°

**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 14.4 % pH 3.48 VA 0.79 g/L  
T/A 7.16 g/L Total SO<sub>2</sub> 65 mg/L

**Bottling Date**

August 2001

**Winemaker**

John Innes B.Sc.(Oen)