



R Y M I L L
COONAWARRA

Cabernet Sauvignon - Vintage 2000



Tasting Notes

Variety

100% Cabernet Sauvignon

Colour

Deep plum purple

Winemakers' Notes

A complex nose driven by very ripe, red fruit characters, lifted by tones of spicy rhubarb with hints of cinnamon and licorice. Aromas of violet and lavender complete the nose.

The wine shows outstanding consistency and structure to taste, with black fruit flavours combining well throughout the palate. The fine and complex tannin structure balances nicely with the delicious richness of the wine, releasing mulberry and plummy flavours to enhance the finish.

Cellaring

With a powerful balance of fruit and tannin, this wine displays great complexity and potential. Already an attractive wine that may be consumed young with food, cellaring for up to 10 years will ensure further integration of the tannins that will make the consumption of this wine a most rewarding and pleasurable experience, and one well worth the wait!

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

17th March to 3rd April 2000

Harvest Brix

23.9° to 24.5°

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 13.9 % pH 3.60 VA 0.58 g/L
TA 6.43 g/L Total SO₂ 68 mg/L

Bottling Date

June 2002

Winemaker

John Innes B.Sc.(Oen)