



R Y M I L L  
COONAWARRA

## Cabernet Sauvignon - Vintage 2001



### Tasting Notes

**Variety**

100% Cabernet Sauvignon

**Colour**

Deep plum purple

**Winemakers' Notes**

A powerful nose driven by ripe, black fruit characters, with hints of cinnamon, licorice and toasted almonds. On the palate, the fine tannin structure is well integrated with a complex fruit spectrum, releasing blackberry and mulberry flavours to enhance the finish.

**Cellaring**

With a powerful balance of fruit and tannin, this wine displays great 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 memorable experience.

**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**

13th March to 1st April 2001

**Harvest Brix**

23.5° to 24.0°

**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 24 months.

**Bottling Date**

January 2004

**Bottling Analysis**

Alc/Vol 13.8% pH 3.60 VA 0.61 g/L  
TA 7.10 g/L Total SO<sub>2</sub> 80 mg/L

**Winemaker**

John Innes B.Sc.(Oen)