



R Y M I L L
COONAWARRA

Cabernet Sauvignon - Vintage 2004



Tasting Notes

Variety

100% Cabernet Sauvignon

Colour

Good intensity and vibrancy

Winemakers' Notes

The lifted nose is driven by aromas of ripe cherries, cinnamon and dried currants, and supported by French oak. The cherries carry through onto the palate and combine well with the spiciness of the cloves, and the ripe, subtle tannins allow the fruit flavours to assert themselves. This is an exuberant and immediately appealing wine, which has excellent volume and character.

Cellaring

This wine is offering great richness and generosity now and is excellent drinking. So please do as you choose – drink it now or cellar for many years to come!

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

9th April to 12th May 2004

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.

Bottle Date

December 2006

Bottling Analysis

Alc/Vol 14.0% pH 3.37 VA 0.58g/L
TA 7.22 g/L Total SO₂ 73 mg/L

Winemakers

John Innes B.Sc.(Oen)
Sandrine Gimon
(Diplôme National d'œnologie)