



R Y M I L L
COONAWARRA

June Traminer - Vintage 1998 (Botrytis Gewürztraminer)



Tasting Notes

Variety

100% Gewürztraminer

Colour

Gold with brilliant hue

Winemakers' Notes

The nose is of strong Botrytis aromas – apricots, figs, quince and marmalade with large hints of spiciness. These flavours flow onto the palate, which is rich and luscious and while being sweet, is not cloying and resulting in a clear, crisp, tangy finish.

Cellaring

The wine may be cellared successfully for 5-6 years.

Serving Suggestions

Ideally, serve at less than 10°C with fruit based desserts, rich pâtés or soft blue cheeses and fresh fruit.

Key Points

- A luscious dessert wine with clean, refreshing finish
- Produced from Botrytis-affected, highly raisined fruit with deliciously concentrated sugars
- Made possible by an unusually dry Coonawarra autumn

Technical Details

Region

100% Coonawarra

Harvest Dates

3rd to 9th June, 1998

Bottling Analysis

TA 8.2 g/L Alc 13.8% VA 1.14 g/L
Residual Sugar 132.6 g/L pH 3.69
Total SO₂ 173 mg/L

Winemaker

John Innes B.Sc. (Oen)