



R Y M I L L

COONAWARRA

June Traminer – Vintage 2005 (Botrytis Gewürztraminer)



Tasting Notes

Variety

100% Gewürztraminer

Winemakers' Notes

In 2005 the small Gewürztraminer vineyard was affected by naturally occurring *Botrytis cinerea*. The dry autumn allowed the grapes to ripen until very late in the season. This highly raisined fruit, with its concentrated sugars and citrus flavours, has produced an aromatic, spicy and luscious wine. Other fresh fruit characters such as pineapple, apricots, green apples and lingering passion fruit can also be discerned.

Cellaring

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

Serving Suggestions

Ideally, serve at less than 10°C with rich pâtés - foie gras style, soft blue cheeses, and fruit, either fresh or as a dessert.

Key Points

- A luscious dessert wine with a clean, refreshing finish
- Produced from botrytis-affected, highly raisined fruit with deliciously concentrated sugars
- The first release in eight years, made possible by an unusually dry Coonawarra autumn

Technical Details

Region

100% Coonawarra

Harvest Dates

June 2005

Oak Handling

TA 7.2g/L Alc 12.5% VA 1.14g/L Residual Sugar 197g/L pH 3.64 Total SO₂ 200mg/L

Bottling Analysis

November 2005

Winemakers

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