



R Y M I L L

COONAWARRA

June Traminer 2007 (Botrytis Gewürztraminer)



Tasting Notes

Variety

100% Gewürztraminer

Colour

Light gold with green hues

Winemakers' Notes

In 2007 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 botrytised fruit, with its concentrated sugars and flavours, has produced a fresh and attractive wine with lovely almond and citrus rind aromas together with hints of spicy fruit. The palate displays a luscious composite of fresh green apples, dried apricots, prunes and pineapple characters, with hints of nutty, marmalade botrytis flavours.

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
- A dry autumn in 2007 allowed the fruit to mature on the vine until late June

Technical Details

Region

100% Coonawarra

Harvest Dates

June 2007

Bottling Analysis

TA 7.8 g/L Alc 12.0% VA .9 g/L

Residual Sugar 148 g/L pH 3.26

Total SO₂ 150 mg/L

Winemakers

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