



R Y M I L L  
COONAWARRA

## mc<sup>2</sup> - Vintage 1998



### Tasting Notes

#### Variety

40% Merlot, 30% Cabernet Franc, 30% Cabernet Sauvignon

#### Colour

Ripe mulberry with warm brick red hues

#### Winemakers' Notes

The nose displays an attractive amalgam of wonderful berry characters with freshly baked bread and spicy oregano pizza-like aromas. Peaky cherry and blackcurrant fruit characters from the cabernet components interchange with the merlot influence of caramel and butterscotch.

A very generous palate gives excellent definition of the same ripe flavours, combining to give the wine weight and persistence. Ripe tannins contribute to the structure and enhance the firm but velvety finish.

#### Cellaring

This is one of the best food wines in the country, which will also enjoy further bottle age.

#### Wine Summary

Cabernet Sauvignon, Merlot and Cabernet Franc have been combined to produce this approachable and versatile wine with its abundance of rich fruit flavours and smooth, lingering finish. It is the perfect companion for a cornucopia of foods flavours and styles.

#### Key Points

- A classic alliance of Merlot, Cabernet Sauvignon and Cabernet Franc
- A versatile and approachable wine
- The perfect partner for all epicurean occasions

### Technical Details

#### Region

100% Coonawarra

#### Harvest Dates

2nd April to 18th April 1998

#### Harvest Brix

21.06° to 24.66°

#### Oak Handling

Eighteen months in a combination of one third new and two thirds two to six year old French oak barriques.

#### Bottling Analysis

pH 3.53 T.A. 6.40g/L V.A 0.59 g/L  
Alc/Vol 14.5% Total SO<sub>2</sub> 46 mg/L

#### Bottling Date

July 2000

#### Winemaker

John Innes B.Sc.(Oen)