



R Y M I L L  
COONAWARRA

## mc<sup>2</sup> - Vintage 1999



### Tasting Notes

#### Variety

35% Merlot, 30% Cabernet Franc, 35% Cabernet Sauvignon

#### Colour

Ripe mulberry with purple hue

#### Winemakers' Notes

Very ripe red fruits like strawberries and black currants on the nose are enhanced by subtle oregano and herbaceous ground ivy aromas.

The velvety, rich-bodied palate, with appealing soft tannins oozes with black currant jam flavours. Caramel, butterscotch and sweet coffee meld with the fruit to create a long and warm finish.

#### Cellaring

This is an excellent wine and one of the best food wines produced in Australia.

#### 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 food 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

24th March to 16th April

#### Harvest Brix

22.68° to 24.84°

#### 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 3.6 TA 6.68 g/L Alc/Vol 13.8%  
VA 0.68 g/L Total SO<sub>2</sub> 61 mg/L

#### Bottling Date

February 2001

#### Winemaker

John Innes B.Sc.(Oen)