



R Y M I L L
COONAWARRA

mc² - Vintage 2000



Tasting Notes

Variety

62% Cabernet Sauvignon, 33% Merlot, 5% Cabernet Franc

Colour

Ripe raspberry deep red with brick red hues

Winemakers' Notes

The very inviting nose has aromas of ripe cherries and plums, rhubarb, coffee, dark chocolate and cinnamon, with emerging dusty secondary flavours associated with bottle age whilst still retaining its vibrancy.

These persistent flavours are carried through onto the palate and enhance the consistent richness of the wine, that is well supported by subtle soft tannins. Excellent structure and approaching its ideal drinking with lovely rich ripe cherry and chocolate.

Cellaring

This is a wine to be enjoyed now! Very approachable, due to the fine-grained tannins and good fruit weight, this wine will continue to improve over the next couple of years.

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

Technical Details

Region

100% Coonawarra

Harvest Brix

22° to 24°

Harvest Dates

15th March to 19th April 2000

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 3.56 T.A. 6.5 g/L Alc/Vol 13.5%
V.A 0.49 g/L Total SO₂ 63mg/L

Bottling Date

18 December 2001

Winemaker

John Innes B.Sc.(Oen)