



R Y M I L L
COONAWARRA

mc² - Vintage 2001



Tasting Notes

Variety

50% Cabernet Sauvignon, 30% Merlot, 20% Cabernet Franc

Colour

Ripe raspberry deep red with brick red hues

Winemakers' Notes

The lifted nose displays inviting spices and rich red berry aromas that persist as flavours, and enhance the soft and smooth richness of the wine. Concentrated quince and subtle hints of toasted nuts linger on the finish.

Cellaring

This is a wine to be enjoyed now! Already approachable due to the soft, powdery tannins and good fruit weight, this wine will continue to improve over the next couple of years. A great food friendly wine, it will be the perfect partner to a myriad of food flavours.

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

28th March to 2nd May 2001

Harvest Brix

21.4° to 24.2°

Oak Handling

Twenty months in a combination of new and older French oak barriques.

Bottling Analysis

pH 3.53 T.A. 6.35 g/L Alc/Vol 13.5% V.A
0.47 g/L Total SO₂ 69 mg/L

Bottling Date

October 2003

Winemaker

John Innes B.Sc.(Oen)