



RYMILL
COONAWARRA

mc² - Vintage 2003



Tasting Notes

Variety

65% Cabernet Sauvignon, 23% Merlot, 12% Cabernet Franc

Colour

Deep red with vibrant red hues

Winemakers' Notes

This wine contains a wonderful amalgam of flavours. The dusty character on the nose is typical of good Coonawarra Cabernet Sauvignon, and it has combined well in this blend with the lifted perfumed fruit and hint of vanilla-bean aromas of Merlot. The wine has a very good balance of fruit, natural acidity, flavour and concentration, supported by an excellent tannin profile, with a mouth-filling palate of delicious mulberry and ripe cherry flavours.

Cellaring

This versatile wine is already excellent drinking and is made to be enjoyed with a diversity of food. The wine will enjoy 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

17th March to 6th April 2003

Oak Handling

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

Bottling Analysis

pH 3.47 T.A. 7.20g/L Alc/Vol 13.0%
Total SO₂ 92 mg/L

Bottling Date

February 2006

Winemaker

John Innes B.Sc.(Oen)