



RYMILL
COONAWARRA

mc² - Vintage 2004



Tasting Notes

Variety

45% Merlot, 45% Cabernet Sauvignon, 10% Cabernet Franc

Colour

Vibrant red

Winemakers' Notes

This wine has a depth of flavours, which seamlessly continue from the nose to the palate. Ripe berry fruits including mulberry, hints of aniseed and pepper are integrated with the subtle French oak characters. A concentrated mid-palate with good persistency and lovely mouth feel.

Cellaring

This 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

26th March to 30th April 2004

Harvest Brix

22.8° to 24.4°

Oak Handling

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

Bottling Analysis

pH 3.30 T.A. 6.50g/L Alc/Vol 13.5%
Total SO₂ 56 mg/L

Bottling Date

February 2006

Winemaker

John Innes B.Sc.(Oen)