



RYMILL  
COONAWARRA

## Shiraz - Vintage 2001



### Tasting Notes

**Variety**

100% Shiraz

**Colour**

Dark cherry red

**Winemakers' Notes**

An attractive combination of spicy clove, aniseed, raspberry, rhubarb and crab apple jelly aromas are evident on the nose. The palate is soft and rich with very good weight and generous mouthfeel. Delicious, lingering flavours of raspberries and blackberries are complemented by subtle notes of pepper, thyme and oregano.

**Cellaring**

The wine is already displaying a well developed richness at this early stage and in time the tannins will fully amalgamate throughout the palate, to further reward those with the patience for cellaring. Typical of the Rymill Coonawarra Shiraz style, elegant characters of aniseed, licorice and spice will become more prominent with age.

**Wine Summary**

The oldest vines in our vineyards, the Shiraz has long thrived in Coonawarra. Its traditional spicy, peppery and blackcurrant flavours have been enhanced by ageing in predominantly French oak to create this harmonious wine of great volume and depth.

**Key Points**

- A distinctive, cool climate Shiraz from Australia's most preferred red wine region
- 27 year-old vines
- Spicy, peppery flavours

### Technical Details

**Region**

100% Coonawarra

**Harvest Dates**

30th March to 6th April 2001

**Oak Handling**

Twenty months in a combination of 60% French and 40% American oak, of which a small proportion was new barrels with the remainder two to seven years old.

**Bottling Analysis**

pH 3.61 TA 6.63g/L Alc/Vol 14.0%  
Total SO<sub>2</sub> 73mg/L VA 0.63g/L

**Bottling Date**

January 2004

**Winemaker**

John Innes B.Sc.(Oen)