



R Y M I L L
COONAWARRA

Shiraz - Vintage 2000



Tasting Notes

Variety

100% Shiraz

Colour

Dark cherry red

Winemakers' Notes

Aromas of quince, blackberry, cinnamon spice, black pepper and basil combine to give a very attractive, lifted nose. Generous full flavours on the palate directly reflect characters on the nose, finishing with lingering plum and nectarine notes. Soft powdery tannins amalgamate beautifully with the great depth of fruit and are supported by the emerging secondary flavours as the wine enjoys additional time in the bottle.

Cellaring

Low crops, healthy vine canopies and warm summer weather allowed Shiraz grapes to achieve the desired flavours and accent of spice in vintage 2000. Fulfilling the Rymill winemaking philosophy, the wine produced is of a style for enjoyment upon release and will also reward those with the patience for cellaring.

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
- 26 year-old vines
- Spicy, peppery flavours

Technical Details

Region

100% Coonawarra

Harvest Dates

20th March to 11th April 2000

Harvest Brix

23.6° to 25.7°

Oak Handling

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

Bottling Analysis

pH 3.59 T.A.7.21g/L Alc/Vol 14.0%
Total SO₂ 80mg/L VA 0.72g/L

Bottling Date

21st June 2002

Winemaker

John Innes B.Sc.(Oen)