



R Y M I L L  
COONAWARRA

## Shiraz - Vintage 1999



### Tasting Notes

**Variety**

100% Shiraz

**Colour**

Crimson with strong purple hues

**Winemakers' Notes**

Fragrant coriander leaf and fresh blackcurrant aromas are enhanced by a subtle smokiness which gives more depth to the complex nose.

Very deep flavours of black cherries, pepper, coriander seeds and fresh roasted coffee lift the lingering richness on the palate. The wine shows excellent structural amalgamation at this early stage.

**Cellaring**

A cool end to the season provided ideal ripening conditions for Shiraz in 1999. Full flavour ripeness was achieved resulting in a wine with lovely structure, which fulfills the Rymill winemaking philosophy of making wines which are enjoyable to drink now and will reward those with the patience to cellar.

**Wine Summary**

The oldest vines in our vineyards, the Shiraz variety 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
- 25 year-old vines
- Spicy, peppery flavours

### Technical Details

**Region**

100% Coonawarra

**Harvest Dates**

1st April to 9th April 1999

**Harvest Brix**

22.2° to 23.2°

**Oak Handling**

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

**Bottling Analysis**

pH 3.51 T.A.7.21g/L Alc/Vol 14.5%  
Total SO<sub>2</sub> 45mg/L VA 0.70g/L

**Bottling Date**

June 2001

**Winemaker**

John Innes B.Sc.(Oen)