



RYMILL
COONAWARRA

Chardonnay Pinot Noir – Vintage 2002



Tasting Notes

Variety

51% Chardonnay, 34% Pinot Noir, 15% Pinot Meunier

Winemakers' Notes

Aromas of apricot and lemon combine with freshly baked crusty bread and hints of vanilla and liquorice. The fresh bread and vanilla characters persist throughout, delivering a refreshingly crisp, well-balanced and elegant palate.

Serving Suggestions

Well chilled, around 10° C. Serve as an aperitif with hors d'oeuvres, seafood, chicken salad or delicately flavoured entrees and main courses.

Wine Summary

The fresh, crisp flavours in this quintessential Pinot Noir, Chardonnay and Pinot Meunier blend have been enriched with the creamy yeast background provided by three years' lees contact.

Key Points

- Fresh, crisp and creamy
- Three years' lees contact in the bottle
- One of the very few Coonawarra sparkling whites

Technical Details

Region

100% Coonawarra

Tirage Date

January 2003

Disgorged

August 2005

Bottling Analysis

pH 3.20 T.A. 7.38 g/L Alc/Vol. 11.5 %

Residual Sugar 7.0 – 9.0 g/L

Total SO₂ 64mg/L

Winemakers

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