



R Y M I L L  
C O O N A W A R R A

## Pinot Noir Chardonnay - Vintage 2001



### Tasting Notes

#### Variety

51% Pinot Noir, 39% Chardonnay, 10% Pinot Meunier

#### Winemakers' Notes

Lifted flavours of summer melon and fresh apricot with lashings of luscious strawberries and marscapone, charm the nose and palate. The creamy melon and strawberry characters persist throughout, delivering a rich, yet crisp and elegant palate.

#### Serving Suggestions

Well chilled, around 10° C. Serve as an aperitif with hors d'oeuvres, smoked salmon, shellfish, pâté 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

February 2002

#### Disgorged

March 2003

#### Harvest Brix

16° to 16.5°

#### Bottling Analysis

T.A. 7.56 g/L Alc/Vol. 10 %

Total SO<sub>2</sub> 90mg/L

Residual Sugar 7.0 g/L pH 3.03

#### Winemakers

John Innes B.Sc.(Oen)

Clémence Dournois

(Diplôme National d'œnologie)