



RYMILL  
COONAWARRA

## Pinot Noir Chardonnay – Vintage 2000



### Tasting Notes

#### Variety

52% Pinot Noir, 38% Chardonnay, 10% Pinot Meunier

#### Winemakers' Notes

Very fresh and lifted nose dominated by aromas of apricot and fresh almonds with a subtle honey character in the background. A lovely crisp palate with fine sparkle and creamy melon characters. Vibrant flavours of quince jelly and green apple linger with a very persistent finish.

#### 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

#### Harvest Brix

18° to 19°

#### Tirage Date

February 2001

#### Disgorged

June 2003

#### Bottling Analysis

T.A. 6.2 g/L Alc/Vol. 10.7 %

Total SO<sub>2</sub> 78 mg/L

Residual Sugar 7.0 g/L pH 3.33

#### Winemaker

John Innes B.Sc.(Oen)