



RYMILL
COONAWARRA

Pinot Noir Chardonnay - Vintage 1998



Tasting Notes

Variety

45% Pinot Noir, 41% Chardonnay and 14% Pinot Meunier

Winemakers' Notes

The fresh and floral lifted nose parades delightful pear, lime and strawberry coulis aromas that are carried onto the palate. The lime character penetrates throughout, while pears and strawberries dominate the back palate and persist, delivering a long finish. This mouthfilling but fresh and light style shows excellent balance.

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

19.1° - 20°

Tirage Date

December 1998

Disgorged

February 2001

Bottling Analysis

T.A. 7.4 g/L Alc/Vol. 12.4% Total SO₂ 60mg/L Residual Sugar 7.0 g/L pH 3.32

Winemaker

John Innes B.Sc.(Oen)