



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

Chardonnay Pinot Noir - Vintage 1994



Tasting Notes

Variety

50% Chardonnay, 40% Pinot Noir, 10% Pinot Meunier

Winemakers' Notes

After twelve years on lees, this 1994 sparkling white presents an exceptionally fine and persistent bead. Pale straw in colour, a vibrant bright green hue has been retained in this remarkably fresh wine. Aromas of zesty lemon and strawberry combine with freshly baked crusty bread and hints of vanilla and apricot. The warm bread and vanilla characters persist throughout, supported by the beautiful, classic toastiness of the lees autolysis flavours. Time on lees is delivering an amazingly refreshing, crisp, well-balanced and elegant palate.

Serving Suggestions

We suggest you serve these timeless bubbles well chilled, around 10° C, as an aperitif with hors d'oeuvres, seafood, chicken salad or delicately flavoured entrees and main courses.

Wine Summary

Twelve years' lees contact has endowed this quintessential sparkling Chardonnay Pinot Noir with an ideal balance between the amazingly fresh, crisp and creamy flavours, and the outstanding fine and persistent bead.

Key Points

- Twelve years' lees contact in the bottle; a hidden treasure
- Amazingly fresh, crisp and creamy
- Timeless bubbles; excellent fine and persistent bead
- Limited edition; ideal for special occasions

Technical Details

Region

100% Coonawarra

Tirage Date

January 1995

Disgorged

August 2007

Bottling Analysis

T.A. 7.38 g/L Alc/Vol. 11.5 % Total SO₂ 64mg/L Residual Sugar 9.0 g/L pH 3.20

Winemakers

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