



R Y M I L L
COONAWARRA

Sauvignon Blanc - Vintage 1999



Tasting Notes

Variety

100% Sauvignon Blanc

Winemakers' Notes

A complex nose displaying very good Coonawarra Sauvignon Blanc varietal definition. The fresh and lifted characters reveal apricot, lychee and honey dew melon aromas. These flavours carry through onto the palate, with lychee textures providing a rich and fleshy mouth feel.

Serving Suggestions

Chilled less than 10° C with vegetable dishes, particularly asparagus, simply prepared seafood, and chicken.

Wine Summary

The distinctive and attractive natural fruit characters of Sauvignon Blanc, Coonawarra's outstanding white variety, have been retained in this piquant, unoaked, herbaceous wine.

Key Points

- Coonawarra's outstanding white variety
- A fresh and lively wine
- Appealing rich, ripe, fruit flavours

Technical Details

Region

100% Coonawarra

Harvest Dates

9th March to 24th March 1999

Bottling Analysis

pH 3.31 T.A.6.9 g/L Alc/Vol 12.5 %
Res. Sugar 6.1 g/L Total SO₂ 110 mg/L

Winemaker

John Innes B.Sc.(Oen)