



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

## Sauvignon Blanc - Vintage 2000



### Tasting Notes

#### Variety

100% Sauvignon Blanc

#### Winemakers' Notes

The nose displays fine Sauvignon Blanc varietal definition with a combination of gooseberries and green bananas being complemented by fragrant fresh basil and tomato vine characters. These flavours, evident on the palate, combine with white-fleshed nectarine to give stone-fruit flavour persistence. The palate is fresh, lifted and finishes cleanly with a lovely limey zest.

#### Serving Suggestions

Chilled less than 10° C with salads, Asian dishes, simply prepared seafood and chicken.

#### Cellaring

The wine is definitely to be enjoyed now, but over the last nine vintages, experience has shown that these wines cellar extremely well.

#### 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

28th February to 12th March 2000

#### Harvest Baumé

10.8° to 13.4°

#### Bottling Analysis

pH 3.29 T.A.6.7 g/L Alc/Vol 11.4 %  
Res.Sugar 5.9 g/L Total SO<sub>2</sub> 103 mg/L

#### Winemaker

John Innes B.Sc.(Oen)