



R Y M I L L  
COONAWARRA

## Sauvignon Blanc – Vintage 2001



### Tasting Notes

**Variety**

100% Sauvignon Blanc

**Colour**

Pale straw with green tinges

**Winemakers' Notes**

A lifted and elegantly subtle nose giving aromas of green apples, passionfruit, ripe apricots and creamy butterscotch. This is a fresh and lively wine. Powerful pineapple, peach and apricot flavours fill the palate and are complemented by a zesty lemon finish.

**Cellaring**

The delightful freshness of this wine is to be enjoyed now but it also indicates the potential for rewarding ageing. Our previous vintages attest to this.

**Serving Suggestion**

Conservatively chilled with freshly shucked oysters, chargrilled asparagus with lemon salsa verdi, cracked pepper cray pea risotto with basil and mint, polenta lasagne.

**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**

21 February 2001 to 8 March 2001

**Harvest Brix**

21° - 24°

**Bottling Analysis**

pH 3.39 T.A.6.3 g/L Alc/Vol 11.3 %  
V.A.0.07g/L Res.Sugar 5.1 g/L

**Winemaker**

John Innes B.Sc.(Oen)