



R Y M I L L
COONAWARRA

Sauvignon Blanc - Vintage 2002



Tasting Notes

Variety

100% Sauvignon Blanc

Colour

Pale straw with a very defined green tinge

Winemakers' Notes

A delightful combination of grapefruit, gooseberry, juniper, fresh cut pineapple and Asian basil aromas all contribute to the very appealing nose. Grapefruit and just ripe, just-picked-from-the-tree nectarine flavours dominate the fresh, zesty palate. The wine has excellent mid palate richness and a lovely persistent mouthfeel. The lingering finish is clean and refreshing.

Cellaring

The attractive fresh characters of this wine can be enjoyed now and also indicate the potential to reward those with the discipline to cellar. Our previous vintages attest to this.

Serving Suggestions

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

27 March to 5 April 2002

Bottling Analysis

pH 3.43 T.A.7.2 g/L Alc/Vol 12.5 %
V.A.0.18g/L Res.Sugar 4.01 g/L
Total SO₂ 120mg/L

Winemakers

John Innes B.Sc.(Oen)
Clémence Dournois
(Diplôme National d'œnologie)