



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

## Sauvignon Blanc - Vintage 2003



### Tasting Notes

**Variety**

100% Sauvignon Blanc

**Colour**

Pale straw with a very defined green tinge

**Winemakers' Notes**

A deliciously refreshing combination of passion fruit, pineapple and sun drenched apricots. A hint of lemon zest, green banana and subtle basil aromas compliment this lifted and powerful nose. The lovely passion fruit quality follows onto the rich, creamy palate and is accented by intense dried apricot and mild butterscotch flavours. The wine has excellent depth with the persistent flavours of rich, ripe apricots lingering on.

**Cellaring**

The attractive fresh characteristics of this wine can be enjoyed now and are also indicative of the potential for mid term cellaring.

**Serving Suggestions**

Lightly chilled with salads, Asian dishes, 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**

6 March to 17 March 2003

**Bottling Analysis**

pH 3.35 T.A.7.5 g/L Alc/Vol 12.0 %  
V.A.0.33g/L Res.Sugar 5.41 g/L  
Total SO<sub>2</sub> 142mg/L

**Winemakers**

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