



R Y M I L L  
COONAWARRA

## Sauvignon Blanc - Vintage 2004



### Tasting Notes

**Variety**

100% Sauvignon Blanc

**Colour**

Light straw with a defined green hue

**Winemakers' Notes**

Lively! A zesty lifted nose featuring passion fruit, grapefruit and lime. Hints of ivy also contribute to the diverse and abundant aromas. Mineral elements, grapefruit and firm stone fruit flavours combine to present a vibrant palate with a delicious lime finish.

**Cellaring**

Enjoy this fresh, crisp wine now or, atypically cellar and it will develop brilliantly in the bottle.

**Serving Suggestions**

Lightly chilled with grilled fish, fresh shellfish, chargrilled eggplant, goat's cheese, smoked salmon, garden salads with avocado and mango, and fruit such as strawberries and ripe peaches.

**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**

10 March to 12 April 2004

**Bottling Analysis**

pH 3.38 TA 6.79 g/L Alc/Vol 12.0%  
VA 0.32g/L Residual Sugar 4.1g/L  
Total SO<sub>2</sub> 148 mg/L

**Winemakers**

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