



R Y M I L L
COONAWARRA

Sauvignon Blanc - Vintage 2005



Tasting Notes

Variety

100% Sauvignon Blanc

Colour

Light straw

Winemakers' Notes

A diverse nose comprising herbaceous, passionfruit, grapefruit and ivy characters, with hints of spice and vanilla providing a range of lively aromas. The fresh vibrant palate displays tropical fruit and flinty mineral flavours with satisfying mouthfeel and a persistent 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

28 February to 14 March 2005

Harvest Brix

18.6° to 21.0°

Bottling Analysis

pH 3.5 TA 7.27 g/L Alc/Vol 12.4%
VA 0.31 g/L Residual Sugar 4.1g/L
Total SO₂ 166 mg/L

Winemakers

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