



RYMILL
COONAWARRA

Sauvignon Blanc – Vintage 2006



Tasting Notes

Variety

100% Sauvignon Blanc

Colour

Light straw

Winemakers' Notes

The lifted nose contains lovely tropical characters combined with inviting aromas of aniseed and ivy. The fruit's acid balance achieved in the vineyard has carried through onto the palate, providing excellent structure in the wine. The crisp palate displays fresh passionfruit, lime and flinty mineral flavours with a vibrant, persistent finish.

Cellaring

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

Serving Suggestions

Lightly chilled with oysters, garden salads with avocado and smoked salmon, pizza, pasta and olive oil, and fruits such as ripe peaches or strawberries and cream.

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 to 7 March 2006

Harvest Brix

18.0°C to 23.8°C

Bottling Date

June 2006

Bottling Analysis

pH 3.47 VA 0.25 g/L TA 7.49 g/L
Alc/Vol 12.2% Residual Sugar 3.75g/L
Total SO₂ 96 mg/L

Winemakers

John Innes B.Sc.(Oen)
Sandrine Gimon
(Diplôme National d'œnologie)