



R Y M I L L

COONAWARRA

Sauvignon Blanc – Vintage 2008



Tasting Notes

Variety

100% Sauvignon Blanc

Colour

Pale straw

Winemakers' Notes

At Rymill Coonawarra, our goal is to encapsulate the true flavour of Sauvignon Blanc grapes in every new vintage of this voluptuous white wine. The 2008 Sauvignon Blanc has a recognisable tropical nose, enhanced by subtle hints of fresh herbs and jasmine. These complex notes carry through to the palate, where they are balanced by good natural acidity and a fulfilling texture. The wine demonstrates excellent persistence, with a rounded, crisp finish revealing touches of lemon and fresh strawberry.

Cellaring

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

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

26 February to 4 March 2008

Harvest Brix

21.4°

Bottling Analysis

pH 3.40 TA 7.2 g/L VA 0.30 g/L
Alc/Vol 12.0% Residual Sugar 5.40g/L
Total SO₂ 110 mg/L

Bottling Date

May 2008

Winemakers

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