



R Y M I L L

COONAWARRA

Sauvignon Blanc – Vintage 2007



Tasting Notes

Variety

100% Sauvignon Blanc

Colour

Pale straw with a defined green hue

Winemakers' Notes

The fresh, lifted nose contains lovely lime characters combined with passionfruit and ivy aromas. The wine has an excellent, fine structure and the zingy palate displays passionfruit, lime and flinty mineral flavours with a vibrant, persistent finish.

Serving Suggestions

Fresh seafood, garden salads with avocado and smoked salmon, pizza, pasta and olive oil, and fruits such as strawberries and cream.

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

20 February to 27 March 2007

Harvest Brix

21.0°

Bottling Analysis

pH 3.20 TA 7.3 g/L VA 0.30 g/L
Alc/Vol 11.7% Residual Sugar 4.40g/L
Total SO₂ 112 mg/L

Bottling Date

August 2007

Winemakers

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