



R Y M I L L
COONAWARRA

Shiraz - Vintage 2003



Tasting Notes

Variety

100% Shiraz

Colour

Dark cherry red with purple hues.

Winemakers' Notes

The nose is concentrated spice. Pepper, aniseed and cloves combine with a touch of vanilla bean and a dash of nutmeg. The underlying oak influence shows well-integrated tannins with all the peppery spice carried through to the palate. Spicy fruitcake is apparent also. The good mouth feel, and the soft, rounded tannins, together with a lovely dark chocolate sensation, provide a delicious and persistent finish.

Cellaring

Produced from 30 year-old vines in a generous vintage, this wine has great concentration and complexity, and will continue to develop beautifully with time in the bottle.

Wine Summary

The Shiraz variety has long thrived in Coonawarra and comprises the oldest vines in our vineyard. Their traditional spicy, peppery and blackcurrant flavours have been enhanced by ageing in predominantly French oak to create this harmonious wine of great volume and depth.

Key Points

- A distinctive, cool climate Shiraz from Australia's most preferred red wine region
- 30 year-old vines
- Spicy, peppery flavours

Technical Details

Region

100% Coonawarra

Harvest Dates

28th March to 3rd April 2003

Harvest Brix

23.4° to 25.0°

Oak Handling

Twenty-six months in a combination of 60% French and 40% American oak, of which a small proportion was new barrels.

Bottling Analysis

pH 3.64 TA 7.04g/L Alc/Vol 14.5% Total SO₂ 74mg/L VA 0.50g/L

Bottling Date

February 2006

Winemakers

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