



RYMILL
COONAWARRA

mc² - Vintage 2005



Tasting Notes

Variety

Merlot, Cabernet Franc, Cabernet Sauvignon

Colour

Ripe mulberry with warm brick red hues

Winemaker Notes

The nose exhibits fresh and fruit-driven characters: encapsulating strawberries and green raspberry from the Merlot, tomato leaf and juicy melon from the Cabernet Sauvignon, whilst the Cabernet Franc contributes spicy notes of aniseed, cinnamon and peppermint. On the palate, the rich berry flavours linger and the tannins are soft and spicy. There is a great acid line with a rich, round palate texture built around it. The *mc²* is an extremely well balanced wine in all facets that make it a great accompaniment to any food choices.

Cellaring

This is one of the best food wines in the country, which will also enjoy further bottle age.

Wine Summary

Cabernet Sauvignon, Merlot and Cabernet Franc have been combined to produce this approachable and versatile wine with its abundance of rich fruit flavours and smooth, lingering finish. It is the perfect companion for a cornucopia of foods flavours and styles.

Key Points

- A classic alliance of Merlot, Cabernet Sauvignon and Cabernet Franc
- A Rymill Coonawarra Blend
- The perfect food wine
- Excellent value

Technical Details

Region

100% Coonawarra

Harvest Dates

16th March to 21st April 2005

Oak Handling

Twenty-four months in one to four-year-old French oak barriques.

Bottling Analysis

pH 3.4 T.A. 6.7g/L V.A 0.5 g/L Alc/Vol 13% Total SO₂ 100 mg/L

Bottling Date

March 2009

Winemaker

Sandrine Gimon (Diplôme National d'œnologie)