



RYMILL  
COONAWARRA

## sbs - Vintage 2009



### Tasting Notes

**Variety**

Sauvignon Blanc, Semillon

**Colour**

Pale Straw

**Winemakers' Notes**

Where to start? This wine is so complex. With influences of fennel, fresh dill, rain-drenched herbs, and almond blossom, it is a reflection of Coonawarra in the springtime. A delicate spice and an apparent sweetness reflect natural juicy fruit and skilful oak handling rather than a result of any residual sugar. Aromas of flint, musk, green pear, cloves, and butterscotch all resonate on the palate leaving a long, spicy and "more-ish" finish. The texture is rich, round, and dense yet there is a good line and leanness that will make the *sbs* fantastic with food.

**Cellaring**

Great now, will keep for years in bottle.

**Wine Summary**

Sauvignon Blanc and Semillon have been combined to produce this approachable and versatile fresh white blend with its complex yet balanced structure. It is the perfect companion to mc<sup>2</sup> and complements a wide selection of foods.

**Key Points**

- A traditional alliance of Sauvignon Blanc and Semillon
- Partially fermented in French barrels that have contributed a subtle oak influence
- Generous and balanced, this is an elegant and adaptable food wine

### Technical Details

**Region**

100% Coonawarra

**Harvest Dates**

23rd February to 24<sup>th</sup> March 2009

**Harvest Brix**

20° - 22°

**Oak Handling**

A parcel of wine was partially fermented in barrel. It then spent five months in oak with regular lees stirring.

**Bottling Analysis**

pH 3.2 TA 7.0 g/L VA 0.3g/L  
Alc/Vol 12.0% Residual Sugar 2.1g/L Total  
SO<sub>2</sub> 106 mg/L

**Bottling Date**

August 2009

**Winemaker**

Sandrine Gimon  
(Diplôme National d'œnologie)

Amelia Anderson  
(Bachelor of Oenology, Hons)