



RYMILL

COONAWARRA

## mc<sup>2</sup> - Vintage 2006



### Tasting Notes

#### Varieties

50% Cabernet Sauvignon, 30% Merlot,  
20% Cabernet Franc

#### Colour

Ripe mulberry with warm brick red &  
crimson hues.

#### Winemakers' Notes

There is an unmistakable style that makes the *mc<sup>2</sup>* work with food so fantastically well and the 2006 vintage is no exception; the Cabernet Sauvignon gives tannin structure to the wine, allowing all the flavours to fall into alignment. The palate is then delicate and smooth with a good length. The Merlot gives softness and fruitiness in the form of raspberries and blueberries, but also lays hints of rose petal, Turkish delight and other confectionary pleasures. Finally, the Cabernet Franc contributes spiciness in so many forms: peppermint, white chocolate, cloves, rosemary, and thyme, which are left to linger on the palate. The complexity and fusion of elements in this wine lends itself to being the perfect accessory for casual or fine dining.

#### Cellaring

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

#### Wine Summary

In this wine Cabernet Sauvignon provides structure and tannin; Merlot the fruitiness and Cabernet Franc a spiciness. *mc<sup>2</sup>* is the perfect blend and the ideal match for a myriad of food flavours and styles.

#### Key Points

- An established alliance of Cabernet Sauvignon, Merlot and Cabernet Franc
- A versatile and approachable wine
- A great dining companion

### Technical Details

#### Region

100% Coonawarra

#### Harvest Dates

8<sup>th</sup> March – 1<sup>st</sup> April 2006

#### Oak Handling

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

#### Bottling Analysis

pH 3.4 T.A. 7.2g/L V.A 0.5 g/L Alc/Vol  
13.5% Total SO<sub>2</sub> 100 mg/L

#### Bottling Date

October 2009

#### Winemakers

Sandrine Gimon (Diplôme National  
d'œnologie)

Amelia Anderson (Bachelor of Oenology  
Hons)

