



R Y M I L L

COONAWARRA

## Cabernet Sauvignon - Vintage 2006



### Tasting Notes

**Variety**

100% Cabernet Sauvignon

**Colour**

Good intensity and depth of colour

**Winemakers' Notes**

With a strong influence of blueberries on the nose, there is also a potpourri, floral scent that is very appealing. A spice rack of thyme, oregano can be recognised while chocolate and mint also make an appearance. From a great vintage in Coonawarra, the tannins are very round and soft with a great length. The extensive list of flavours flow onto the palate giving a complex, elegant wine.

**Cellaring**

This wine is offering great vibrancy and freshness now, but will also develop beautifully with age.

Decanting before drinking is recommended.

**Wine Summary**

Cabernet Sauvignon is Coonawarra's pre-eminent grape variety. Parcels of premium fruit are selected, fermented and then aged in French oak barriques to produce this full-bodied and richly flavoured wine.

**Key Points**

- Traditional Cabernet from Coonawarra's pre-eminent variety
- Fruit selected from our mature, extensive Cabernet vineyards
- A rich and expressive wine displaying true regional characteristics

### Technical Details

**Region**

100% Coonawarra

**Harvest Dates**

8<sup>th</sup> March 2006 – 20<sup>th</sup> March 2006

**Oak Handling**

Oak maturation in new, one year and two year-old French barriques, with an average time in wood of 24 months.

**Bottling Date**

March 2009

**Bottling Analysis**

Alc/Vol 13.5% pH 3.43 TA 7.80 g/L

Total SO<sub>2</sub> 90 mg/L VA 0.60g/L

**Winemakers**

Sandrine Gimon  
(Diplôme National d'œnologie)

Amelia Anderson  
(Bachelor of Oenology, Hons)