



RYMILL

COONAWARRA

Chardonnay – Vintage 2010



Tasting Notes

This wine can be described as many things: complex, intricate, elegant, approachable, and delicate, just to name a few. The gentle aromas of white flowers, peach, pear, fresh herbs, and lemon zest all capture the essence of this wild-fermented Chardonnay. It is generous yet balanced with a nice length, great texture and a good continuity from the nose to the palate. The subtle oak spice is well integrated with flavours of apple and honey, and when the flavours eventually do subdue, you are left with a crisp lime finish. A fantastic, sophisticated wine to enjoy with food.

Cellaring

Great now; will keep for years in bottle.

Wine Summary

Impressed with the quality of Chardonnay coming from our well-established Vineyard Eight, a small parcel of exceptional fruit was picked and fermented with wild yeast in French oak barrels. The result is an intricate, elegant and sophisticated wine.

Key Points

- Complex Chardonnay, fermented with wild yeast in French oak barrels
- Sophisticated wine for all dining occasions
- A great wine for now, or to keep for years to come

Technical Details

Region

100% Coonawarra

Harvest Dates

22nd February 2010

Harvest Brix

22°

Oak Handling

The bulk of this wine was wildy fermented in barrel. It then spent nine months in the French oak puncheons with regular lees stirring.

Bottling Analysis

pH 3.3 TA 6.1 g/L VA 0.3 g/L
Alc/Vol 13.0%

Bottling Date

December 2010

Winemaker

Sandrine Gimon (Diplôme National d'œnologie)

Amelia Anderson (Bachelor of Oenology, Hons)

