



RYMILL

COONAWARRA

## June Traminer 2008 (Botrytis Gewürztraminer)



### Tasting Notes

#### Variety

100% Gewürztraminer

#### Colour

Light gold with green hues

#### Winemakers' Notes

In 2008 the small Gewürztraminer vineyard was affected by naturally occurring *Botrytis cinerea*. The dry autumn allowed the grapes to ripen until very late in the season yielding naturally high sugar levels and allowing us to beautifully craft a delicate, complex, sweet wine. To lure you in, there are apparent notes of apricot, peach, honey, almond, orange zest, and white blossom. The aromas persist and consequently you perceive whispers of spice including allspice, cumin, cardamom, ginger, and coconut. On the palate, the wine is round and viscous, and texturally pleasing. The stone fruit, nut, and shitake flavours add complexity leaving all the spices and citrus zest to linger on the tongue.

#### Cellaring

The wine may be cellared successfully for 5-6 years.

#### Serving Suggestions

Ideally, serve at less than 10°C with any dessert dish containing passionfruit or citrus flavours. Or why not surprise your friends by serving it alongside a pumpkin & sweet potato soup with a generous dollop of blue cheese to garnish – delicious!

#### Key Points

- A luscious dessert wine with a clean, refreshing finish
- Produced from botrytis-affected, highly raisined fruit with deliciously concentrated sugars
- A dry autumn in 2008 allowed the fruit to mature on the vine until late June

### Technical Details

#### Region

100% Coonawarra

#### Harvest Dates

June 2008

#### Bottling Analysis

Alc 12.0% VA 1.2 g/L

Residual Sugar 197 g/L pH 3.30

TA 7.0 g/L Total SO<sub>2</sub> 157 mg/L

#### Winemakers

Sandrine Gimou (Diplôme National d'œnologie)

Amelia Anderson (Bachelor of Oenology Hons)

