



R Y M I L L

COONAWARRA

Maturation Release Cabernet Sauvignon - Vintage 2004



Tasting Notes

Variety

100% Cabernet Sauvignon

Colour

Good intensity and vibrancy

Winemaker's Notes

Secondary flavours are just starting to emerge in this seven-year-old wine. Whilst it still maintains its fresh red fruitiness, savoury and spicy notes are now making an appearance. The quintessential Coonawarra dustiness and slight earthy aromas also make it a classic cellared Cabernet Sauvignon. Spices are highlighted on the palate with aniseed, clove, mint and sage. A strawberry jam, berry compote character illustrates how it has preserved its fruity freshness. We find that the wine is now coming into its own with a round, soft, elegant mouthfeel and absolutely delicious tannins.

Cellaring

Whilst the wine has already been cellared for seven years and is drinking well, it will continue to develop for another 10 years.

Wine Summary

The special Maturation Release Cabernet Sauvignon is carefully cellared for seven years under ideal conditions by Rymill Coonawarra to ensure the evolution of its full spectrum of secondary fruit flavours. This rich and elegant wine is now perfect to enjoy at its mature best.

Key Points

- Cellared for seven years under ideal conditions at Rymill Coonawarra
- Presenting a full spectrum of evolving secondary Cabernet Sauvignon flavours

Technical Details

Region

100% Coonawarra

Harvest Dates

9th April to 12th May 2004

Oak Handling

A combination of barrel fermentation and oak maturation in new and one-year-old French barriques with an average time in wood of 24 months.

Bottling Analysis

Alc/Vol 14.0% pH 3.37 TA 7.22 g/L

Winemaker

Sandrine Gimon
(Diplôme National d'œnologie)