



R Y M I L L
COONAWARRA

Shiraz - Vintage 2006



Tasting Notes

Variety

100% Shiraz

Colour

Dark cherry red with purple hues.

Winemakers' Notes

First impressions of this wine include attractive aromas of dark cherry, dashes of white pepper, black olive tapenade, charred artichoke, and cedar. As the wine continues to open, ripe strawberry and rhubarb waft into the composition.

On the palate, the 2006 Shiraz has an incredible vibrancy with flavours of black cherry, cranberry, and sweetness similar to that bought out by roasting capsicum. There is a lot of red fruit that layers on the tongue, with a juiciness and plumpness to the finish. The tannins are soft and round with a good length.

Matching this wine with food will bring out its best attributes. Try it with any grilled red meat and three-veg or mix it up by trying Shiraz with some goat's cheese on fruit loaf as an entrée or appetiser.

Cellaring

Produced from 35 year-old vines, this wine will continue to develop beautifully with time in bottle.

Key Points

- Vibrant aromas and flavours on the palate
- Great with food for all occasions
- Will continue to age well

Technical Details

Region

100% Coonawarra

Harvest Dates

12th March – 16th March 2006

Harvest Brix

24-26°

Oak Handling

Twenty-six months in a combination of 60% French and 40% American oak, of which a small proportion was new barrels.

Bottling Analysis

pH 3.5 TA 7.1g/L Alc/Vol 14.0% Total SO₂ 58mg/L

Bottling Date

March 2009

Winemakers

Sandrine Gimon
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Amelia Anderson
(Bachelor of Oenology, Honours)