



R Y M I L L

COONAWARRA

sbs - Vintage 2010



Tasting Notes

Variety

Sauvignon Blanc, Semillon

Colour

Pale Straw

Winemakers' Notes

This classic blend of Sauvignon Blanc and Semillon, partially fermented in French oak barrels, creates a truly harmonious wine. The Sauvignon Blanc provides unmistakable aromas of fresh herbs, pineapple and passionfruit. The Semillon contributes the zesty lemon and flinty minerality to the nose. Dashes of orange zest and subtle smokiness are elements coming from the high quality oak used. The palate has great texture with tight yet mouth filling tannins and an elegant spiciness. The crisp zesty lemon notes continue on the palate giving good length as it opens up to passionfruit and guava-like fruit sweetness. The 2010 *sbs* leaves you feeling revitalized and refreshed!

Cellaring

Great now; will keep for years in bottle.

Wine Summary

Sauvignon Blanc and Semillon have been combined to produce this approachable and versatile fresh white blend with its complex yet balanced structure. It is the perfect companion to *mc²* and complements a wide selection of foods.

Key Points

- A traditional alliance of Sauvignon Blanc and Semillon
- Partially fermented in French barrels that have contributed a subtle oak influence
- Generous and balanced, this is an elegant and adaptable food wine

Technical Details

Region

100% Coonawarra

Harvest Dates

28th February – 4th March 2010

Harvest Brix

20° - 23.5°

Oak Handling

A parcel of this wine was partially fermented in barrel. It then spent five months in oak with regular lees stirring.

Bottling Analysis

pH 3.4 TA 7.2 g/L VA 0.5g/L
Alc/Vol 13.0%

Bottling Date

September 2010

Winemaker

Sandrine Gimon
(Diplôme National d'œnologie)

Amelia Anderson

(Bachelor of Oenology, Hons)