



R Y M I L L

COONAWARRA

Coonawarra Brut – Vintage 2010



Tasting Notes

Variety

53% Chardonnay, 42% Pinot Noir, 5% Pinot Meunier

Winemakers' Notes

This refreshing sparkling white is full of aroma and flavour. It begins with bursts of sherbet, sweet yet crisp, which evolve in the glass to show a complex perfume of delicate white flowers, Pink Lady apples, and spicy pear. While Chardonnay is the greater part of the blend, the blush pink hues and aromas of freshly picked strawberries are due to the influence of delicious Pinot Noir and Pinot Meunier varieties. The traditional bottle ferment has imparted a subtle fresh-bread taste sensation on the nose and palate. This wine is full of bubbles with a delicate bead, leaving a lovely refreshing line of flavour to savour.

Serving Suggestions

Well chilled, around 10° C. Serve as an aperitif with hors d'oeuvres, seafood, chicken salad or delicately flavoured entrees and main courses.

Wine Summary

The fresh, crisp flavours in this quintessential Chardonnay, Pinot Noir and Pinot Meunier blend have been enriched with the creamy yeast background following the traditional practice of fermenting in bottle.

Key Points

- A traditional blend of Chardonnay, Pinot Noir and Pinot Meunier
- A fresh, crisp and creamy sparkling white
- A timeless wine, unsurpassed for enjoyment at any hour of the day or night

Technical Details

Region

100% Coonawarra

Harvest Dates

15/2/10 – 19/2/10

Harvest Brix

12.1° - 18°

Disgorged

November 2011

Bottling Analysis

Alc 11.5% v/v pH 3.3 TA 6.0g/L VA
0.2g/L Residual sugar 7.0g/L

Winemakers

Sandrine Gimon
(Diplôme National d'œnologie)

Amelia Anderson
(Bachelor of Oenology Hons)