



R Y M I L L

COONAWARRA

HARVEST REPORTS



2010 Harvest Report

The 2010 vintage will be remembered as an outstanding one. It began on the 15th February finishing on the 15th April with eight weeks of consistent harvesting taking place. Very good wines are being produced from yields that were close to our vineyard average, but which benefited greatly from weather throughout the growing season that held a strong resemblance to the 'best of Bordeaux' weather conditions.

Michael Gruetzner, our vineyard manager, reports that we received regular rainfall, followed by breezes which kept disease pressures at bay, and also gave us the luxury of being able to pick fruit at its optimum balance between rich, ripe fruit flavours, sugar levels, and natural acidity. No frost damage produced an excellent canopy to fruit ratio.

Our Pinot Meunier, Pinot Noir and Chardonnay grapes were the earliest to ripen, demonstrating perfect fruitiness and zest by mid-February this year. Across all our vineyards, our Sauvignon Blanc grapes matured in small bunch sizes helping to develop fruit with bright flavours and good natural acidity that were harvested in early March.

We were relieved when a forecast for the March long weekend of 20 to 40mm rain didn't eventuate, allowing us to delay picking of our Shiraz grapes for one more week. This extra time resulted in the full development of the structure and flavour of the berries.

The Cabernet Sauvignon vineyards were blessed by notably uniform ripening which created a beautiful blend of rich and creamy flavours. This allowed us once again the luxury of harvesting when the berries were at their best in late March and early April.

2009 Harvest Report

The 2009 season proved to be a paradox. Commencing with a number of spring frosts in September and October, we had to start our frost sprinklers ten times, compared with an annual average of six. Fortunately, only some unprotected, early-budding Merlot vines were affected.

We then experienced a heat wave at the end of January, with four days over 40°C (104°F) and one of 44.5°C (112°F). However, the vines were well-watered and in good health, and withstood these conditions exceptionally well. Other regions of Australia were not so lucky, and suffered longer and higher temperatures.

After these extremes, the autumn proved to be absolutely ideal. To quote our vineyard manager, Michael Gruetzner: "The season



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finished off perfectly, with some of the best conditions I have ever seen. Mild days and cool nights saw the flavours intensify by the week, with a much slower ripening period than in past vintages.”

The vintage was, in fact, about three weeks later than last year. Quality was excellent, due in part to slightly lower yields. Pinot and Chardonnay for sparkling base were picked in February, Sauvignon Blanc and Shiraz in March, and the Cabernet Sauvignon flavours continued to improve well into April.

The last came off on the 22nd, and then over the Anzac Day weekend we received 40 millimetres of rewarding rain. A perfect conclusion to an excellent harvest.

2008 Harvest Report

A great vintage

The 2008 Rymill Coonawarra harvest will be ranked highly, with very good to excellent wines being made from vineyard yields that were slightly above our long-term average. We are very pleased with the quality of our wines across all varieties, and although the hot spell was an issue, it did not have any significant impact. We hope you look forward to enjoying the wines of this first rate vintage!

Ideal seasonal conditions and a dry summer heralded a vintage two weeks earlier than usual, with all our sauvignon blanc harvested by the end of a cool February. Some merlot was harvested during the first week of March, but we then experienced two weeks of unusually hot weather. However, the hot days were mitigated by cool nights, and although we saw elevated sugars during this period the vines and fruit maintained very good condition. The second half of March was cool, which allowed the fruit to regain its equilibrium and comfortably ripen to completion, with the last of the cabernet sauvignon being harvested by mid April.