



R Y M I L L
COONAWARRA

Cabernet Sauvignon - Vintage 2005



Tasting Notes

Variety

100% Cabernet Sauvignon

Colour

Good intensity and depth of colour

Winemakers' Notes

The generous nose contains aromas of aniseed, licorice and attractive dusty varietal Coonawarra cabernet characters. The fresh and vibrant palate displays some spiciness, together with black cherry flavours, and tannins that exude a lovely dark chocolate taste. This wine has very good acidity and structure, and will age exceptionally well.

Cellaring

This wine is offering great vibrancy and freshness now, but will also develop beautifully with age.

Wine Summary

Cabernet Sauvignon is Coonawarra's pre-eminent grape variety. Parcels of premium fruit are selected, fermented and then aged in French oak barriques to produce this full-bodied and richly flavoured wine.

Key Points

- Traditional Cabernet from Coonawarra's pre-eminent variety
- Fruit selected from our mature, extensive Cabernet vineyards
- A rich and expressive wine displaying true regional characteristics

Technical Details

Region

100% Coonawarra

Harvest Dates

26th March to 12th April 2005

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.

Bottle Date

December 2007

Bottling Analysis

Alc/Vol 13.5% pH 3.40 VA 0.60g/L
TA 7.40 g/L Total SO₂ 90 mg/L

Winemakers

John Innes B.Sc.(Oen)
Sandrine Gimon
(Diplôme National d'œnologie)