



RYMILL
COONAWARRA

June Traminer (Botrytis Gewürztraminer) Vintage 2005

It took eight years for the right conditions to prevail in Rymill Coonawarra's Gewürztraminer vineyard to produce this latest dessert-style wine. Luscious and lovely with intense citrus and apricot fruit flavours and some underlying spice, it's a perfect match for warm winter puddings.

Kerry Skinner
Illawarra Mercury
July 2006

This last fling of the harvest is a lush blend of honey and elderflowers on top of tinned apricots in syrup with a teaspoon of raisins and a slice of orange peel. A tad quick in the end, it suits blue cheese or lemon delish pudding.

Tony Love
The Advertiser
July 2006

2005 Rymill Coonawarra June Traminer is intensely sweet, botrytis-affected pudding whites like this are usually over the \$20 mark. Winemaker John Innes says "2005 was the first in eight years where conditions were right for production of a 'sticky' traminer. A dry autumn allowed us to delay picking until June when botrytis flourished, dehydrating the grapes without destroying their skins and producing raisined grapes with high sugar and concentrated flavour," says Innes.

Jeff Collerson
The Daily Telegraph
June 2006

2005 Rymill Coonawarra June Traminer is a Coonawarra wine of genuine interest, displaying aromas of orange marmalade and complex spices. The sweet palate is beautifully balanced by acidity.

Lester Jesberg
Winewise
February 2006

The question was simple and direct; why would anyone drink something that comes from a diseased grape?

The short technical answer is that the disease, actually a fungus called botrytis cinerea, makes the skins thinner, encouraging evaporation of water thereby concentrating sugars and acids, the result of which can result in extraordinary flavours.

...Australian "stickies" have great flavour, are top value and the best of them stood the test of time.

...Rymill Coonawarra's 2005 June Traminer. Picked in June these grapes have been turned into a luscious wine with concentrated raisin flavour underpinned by hints of citrus and spice. Rymill Coonawarra's 2005 June Traminer is different to many and better than most - try it with anything you eat after dinner.

Jeff Gordon
Melbourne Times
May 2006

