



R Y M I L L
COONAWARRA

CABERNET SAUVIGNON

Vintage 2001

Variety	100% Cabernet Sauvignon
Colour	Deep plum purple
Winemaker's Notes	A powerful nose driven by ripe, black fruit characters, with hints of cinnamon, licorice and toasted almonds. On the palate, the fine tannin structure is well integrated with a complex fruit spectrum, releasing blackberry and mulberry flavours to enhance the finish.
Cellaring	With a powerful balance of fruit and tannin, this wine displays great potential. Already an attractive wine that may be consumed young with food, our Cabernet Maturation Policy encourages additional aging to achieve more mature characters. Cellaring for up to 10 years will ensure further integration of the tannins that will make the consumption of this wine a most memorable experience.
Wine Summary	Coonawarra's pre-eminent variety, Cabernet Sauvignon is ideally suited to the region's unique terra rossa soil and Mediterranean climate. To ensure that this classic wine has the opportunity to present its full spectrum of complex flavours, it is matured in French oak and only released when it has attained an age of at least four years.
Key Points	<ul style="list-style-type: none">• Coonawarra's pre-eminent red variety• 100 % French Oak• Four years of age
Technical Details	
Region	100% Coonawarra
Harvest Dates	13 th March to 1 st April 2001
Harvest Brix	23.5° to 24.0°
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.
Bottling Analysis	Alc/Vol 13.8% pH 3.60 VA 0.61 g/L TA 7.10 g/L Total SO ₂ 80 mg/L
Bottling Date	January 2004
Winemaker	John Innes B.Sc.(Oen)

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