



R Y M I L L
COONAWARRA

mc²

Vintage 2003

Varieties	65% Cabernet Sauvignon, 23% Merlot, 12% Cabernet Franc
Colour	Deep red with vibrant red hues.
Winemaker's Notes	This wine contains a wonderful amalgam of flavours. The dusty character on the nose is typical of good Coonawarra Cabernet Sauvignon, and it has combined well in this blend with the lifted perfumed fruit and hint of vanilla-bean aromas of Merlot. The wine has a very good balance of fruit, natural acidity, flavour and concentration, supported by an excellent tannin profile, with a mouth-filling palate of delicious mulberry and ripe cherry flavours.
Cellaring	This versatile wine is already excellent drinking and is made to be enjoyed with a diversity of food. The wine will enjoy bottle age.
Wine Summary	Cabernet Sauvignon, Merlot and Cabernet Franc have been combined to produce this approachable and versatile wine with its abundance of rich fruit flavours and smooth, lingering finish. It is the perfect companion for a cornucopia of foods flavours and styles.
Key Points	<ul style="list-style-type: none">• A classic alliance of Merlot, Cabernet Sauvignon and Cabernet Franc• A versatile and approachable wine• The perfect partner for all epicurean occasions

Technical Details

Region	100% Coonawarra
Harvest Dates	17 th March to 6 th April 2003
Harvest Brix	22.8° to 24.4°
Oak Handling	Twenty months in a combination of new and older French oak barriques.
Bottling Analysis	pH 3.47 T.A. 7.20g/L Alc/Vol 13.0% Total SO2 92 mg/L
Bottling Date	February 2006
Winemaker	John Innes B.Sc.(Oen)

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