



R Y M I L L
COONAWARRA

SAUVIGNON BLANC

Vintage 2006

Variety	100% Sauvignon Blanc
Colour	Light straw
Winemaker's Notes	The lifted nose contains lovely tropical characters combined with inviting aromas of aniseed and ivy. The fruit's acid balance achieved in the vineyard has carried through onto the palate, providing excellent structure in the wine. The crisp palate displays fresh passionfruit, lime and flinty mineral flavours with a vibrant, persistent finish.
Cellaring	Enjoy this fresh, crisp wine now or, cellar and it will develop brilliantly in the bottle.
Serving Suggestions	Lightly chilled with oysters, garden salads with avocado and smoked salmon, pizza, pasta and olive oil, and fruits such as ripe peaches or strawberries and cream.
Wine Summary	The distinctive and attractive natural fruit characters of Sauvignon Blanc, Coonawarra's outstanding white variety, have been retained in this piquant, unoaked, herbaceous wine.
Key Points	<ul style="list-style-type: none">• Coonawarra's outstanding white variety• A fresh and lively wine• Appealing rich, ripe, fruit flavours

Technical Details

Region	100% Coonawarra
Harvest Dates	21 February to 7 March 2006
Harvest Brix	18.0° to 23.8°
Bottling Analysis	pH 3.47 TA 7.49 g/L Alc/Vol 12.2% VA 0.25 g/L Residual Sugar 3.75g/L Total SO ₂ 96 mg/L
Bottling Date	June 2006
Winemakers	John Innes B.Sc.(Oen) Sandrine Gimon (Diplôme National d'œnologie)

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