

MATURATION *Release*

2013 COONAWARRA CABERNET SAUVIGNON

Colour

Deep Crimson with a touch of brick red.

Aroma

The bouquet displays dark chocolate and black cherries with hints of cedar box, cassis, and all-spice

Palate

Lively dusty and soft tannins have developed perfect balance with the ample chocolate and anise palate. Vibrant, elegant length in harmony with great structure and acidity, and a wonderfully long finish. A beautiful portrayal of aged Coonawarra Cabernet Sauvignon.

Food matching

Chargrilled fillet of venison, served on a bed of spicy tomato and herb couscous.

Cellaring

A beautifully cellared wine now, but will continue to age gracefully for a further 5 to 10 years (at August 2019 review)

Wine Summary

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

Small quantities of each vintage deemed worthy are held in the Rymill Cellars for further maturation in bottle, and only released after careful assessment.

Winemakers

Sandrine Gimon
Federico Zaina

Shannon Sutherland (assessed wine in August 2019 for release.)



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