



R Y M I L L
COONAWARRA

The Bee's Knees – Non Vintage

Rymill's sparkling red is just the thing for lovers of big, rich, still red to fall back on during the warmer months. It strikes the perfect balance between ripe fruit flavour and a good dry finish and, better yet, there's no mistaking that you're drinking Coonawarra cabernet. It's a wine that truly reflects its regional and varietal origins.

Fergus McGhie
Canberra Times
November 2008

If you're looking for a celebratory sparkling red, the Rymill Coonawarra The Bee's Knees is a full bodied blend of 62% cabernet, 22% merlot and a dash each of cabernet franc and shiraz. Rich, ripe and fruit flavours and a hint of brandy liqueur make it a delicious fizzy.

Ross Noble
Mount Barker Courier
August 2007

Rymill Coonawarra is one of my favourite wineries at the moment as they produce superb wines that are stylishly crafted. One of the highlights of their range is The Bee's Knees, a delicious sparkling red that is a sheer pleasure to drink.

As the winter months creep up on us, it is great to have a wine with richness and depth however, the bubbles are a reminder that summer is never far away.

This is a more elegant style of sparkling red made from cabernet sauvignon, merlot and cabernet franc. The blend of these three varieties gives the wine complexity and there is a lovely dryness to the finish.

Serve as an aperitif to an elegant dinner party or find an open fire, some pâté and a soul mate.

Toni Paterson
Wine Diva
June 2006



Peter Riddoch Rymill hasn't been a wine man all of his life, but being the great grandson of John Riddoch, the founder of Coonawarra, the blood of his grapes runs in his veins. He planted his first vineyards in Coonawarra in 1974, adding a winery in 1990.

This gutsy red fizzy, a blend of cabernet sauvignon, merlot, cabernet franc and shiraz, was originally intended solely for inhouse consumption, but is now available to a wider audience. It's a big wine, bursting with blueberry, tar and liquorice flavours, with a rich but quite dry finish.

A food wine certainly, and a good foil for rich fatty meals such as lamb, goose and belly-pork.

91 Points

Wine International
September 2005

When John Innes, winemaker for Rymill Coonawarra, tasted the first release of his sparkling red blend, he declared it "the bee's knees".

The bubbly, comprising cabernet sauvignon, merlot, cabernet franc and shiraz, was only ever intended for John's family and friends to drink, but as word spread about the full-bodied drop, with complexities of raspberries, blackberries and aniseed, John decided to release it to the world.

Kylie Lang
Brisbane News
April 2005

We liked the softness and harmony of this wine in the mouth. It has a deep red-purple hue and the bouquet is dominated by smoky, leathery, almost charcoal aromas, together with licorice/aniseed and fruitcake scents. The sweetness is well balanced and the tannins are soft. The cabernet character is noticeable (which may irk some purists) but the natural grip and firmness of Coonawarra cabernet is cleverly avoided. It goes with pork spare ribs and plum sauce.

Huon Hooke & Ralph Kyte-Powell
The Penguin Good Australian Wine Guide
2005 / 2006