



R Y M I L L
COONAWARRA

Maturation Release Cabernet Sauvignon - Vintage 2002

The Rymill Coonawarra 2002 Maturation Release Cabernet Sauvignon is by far the best food wine... great with lamb, but also with things like the braised pork belly dishes on popular menus around town, pork and poultry cassoulets and Chinese soy flavoured duck.

Plum and herbal nose running to a savoury, mid-weight and beautifully focussed and complex palate, the fruit sweetness and developed herbal earthiness offset by firm, grippy tannins and lovely acid all balanced and blending nicely together, making for a delicious food wine.

Graeme Phillips

Sunday Tasmania
August 2007

Rymill has delivered in spades with this new flagship red released in tandem with its second and third-tier cabernets, the 2004 Rymill and 2005 Yearling. It's an absolute corker. Crafted by the team of John Innes and Sandrine Gimon it's a perfect example of classic Coonawarra cabernet, seamless, supple and delicious with lashings of black berry fruit, minty nuances, balanced oak and silky tannins. Drink it with roast lamb and mint sauce.

Kerry Skinner

Illawarra Mercury
May 2007

Five years might seem like a short time in the cellar but this wine is at its absolute peak. It has the esoteric secondary aromas that come with age while still retaining its youthful appeal. The winning point though is the deliciously textured tannins. They give class and distinction to this yummy red.

Greg Duncan-Powell

Sydney Morning Herald
April 2007

