



RYMILL
COONAWARRA

mc² – Vintage 2001

A generous mix of cabernet sauvignon, merlot and cabernet franc with European flair and a lengthy flavour trail of black currant and plum that will knock your socks off.

Peter Rockwell

The Daily News (Nova Scotia, Canada)
December 2006

Classic Bordeaux blend of cabernet sauvignon, cabernet franc and merlot, with equally classic Coonawarra bouquet of blackcurrant, plum, light eucalyptus and distinctive minerality. Shows bottle development and harmoniously melded fruit, supple tannins and still lively acidity. Nice weight and long, predominantly blackcurrant fruit framed by bracing dry oak on the finish.

Drinking well now, but has all the goods to age elegantly over the next three to seven years.

Sean Wood

Chronicle Herald (Nova Scotia, Canada)
September 2006

...the delicious 2001 Rymill mc²: a hearty cabernet sauvignon blend (it's mixed with both merlot and cabernet franc) ... shows all the rich, earthy aromas and thick, chewy fruit synonymous with the area, while still keeping things super smooth and luxurious.

Peter Rockwell

The Daily News (Nova Scotia, Canada)
September 2006

Light to medium-bodied; blackcurrant, cassia, mint, leaf and earth; fine savoury tannins.

James Halliday

The Australian Wine Companion
2005



We were eating mushroom soup and toasted goat's cheese on rye bread – a difficult pairing to match with wine. I pulled out a bottle of Rymill 2001 mc². "This is a great combination," said my dining partner, vindicating winemaker John Innes, who boasts mc² is a great red to partner just about any dish on the planet. "Red wines like mc² work with a wide range of dishes, stimulating the palate in ways you might not expect," said John Innes, Rymill Coonawarra winemaker. "We have to get past old fashioned preconceptions when we match wines with food". The mc² is particularly good with salty and spicy modern Australian dishes.

Winsor Dobbin

Clao
September 2005

There's a slightly funky, rustic element on the nose here, but leafy black-plum and curranty fruit is the main game. It adds up to a slightly European feel, and the palate is medium in body with a dry underpinning of ripe tannins. Good with braised beef.

Ralph Kyte-Powell & Huon Hooke

The Penguin Good Australian Wine
Guide 2004/2005

In the early 1990s, Peter Rymill began the transition from large-scale Coonawarra grape grower to winemaker. First came the limited quantities of Rymill wines made in a shed on the northern Coonawarra property. Later, as wine volumes grew, came the magnificent winery and cellar door complex. The wines, made by John Innes in a distinctive tight and savoury style, always offer good value. Perhaps best value of all is this elegant drink, a blend that beautifully captures the unique ripe-berry flavours and fine structure of Coonawarra.

Chris Shanahan

The Canberra Times
April 2004



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