



R Y M I L L  
COONAWARRA

## mc<sup>2</sup> – Vintage 2003

*Some wines are designed for drinking with a range of food flavours and this is one such beast. Winemaker John Innes has come up with a lovely, soft red that has delightfully generous fruit flavours without being too powerful.*

*The blend of cabernet sauvignon, merlot and cabernet franc from Coonawarra is extremely easy to drink and has a distinctively smooth finish.*

*Under screw cap to ensure freshness, the wine is lifted and lightly oaked. It would be a terrific accompaniment to cuisines ranging from Middle Eastern to Asian.*

**Winsor Dobbin**  
The Sun-Herald  
August 2006

*2003 was a good, warm vintage for the Coonawarra and there are certainly some nice ripe cabernet fruit flavours in the Rymill Coonawarra 2003 mc<sup>2</sup>. Cassis, tobacco leaf and plum are all within the wine's complex bouquet.*

*The palate is firm but supple and the mc<sup>2</sup> represents good quality regional drinking at an excellent price.*

*This is one of the best cabernet blends available in this price range.*

**Fergus McGhie**  
Canberra Times  
September 2006

*Rymill Coonawarra 2003 mc<sup>2</sup> is a robust blend of merlot, cabernet sauvignon and cabernet franc. It's a versatile wine, previous vintages which I have tried with spicy Asian fare and found to be a worthy match.*

**Kylie Lang**  
Brisbane News  
August 2006



*This is the 14th vintage of boutique Coonawarra producer Rymill's mix of merlot, cabernet sauvignon and cabernet franc.*

*I love the smoky/dusty bouquet. Medium-bodied, it has an appealing natural acidity supported by fine-grained tannins.*

**Jeff Collerson**  
Daily Telegraph  
September 2006

*A number of reds have impressed me recently at various tastings with a couple of new labels rating particularly well... Among others to impress was Rymill Coonawarra's blend of cabernet sauvignon, merlot and cabernet franc – with the unusual but apt name of mc<sup>2</sup>.*

**Jeff Gordon**  
Melbourne Times  
September 2006