



## Reviews & Accolades

### **CHARDONNAY 2008**

#### THE WINE ADVOCATE

Lisa Perotti-Brown MW, October 2010

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The 2009 Chardonnay received 100% wild yeast fermentation on full solids in barrique, employing 25% new oak and 100% malo-lactic. It is intensely scented of bruised apple, pears, meal with a touch of warm peaches and some earthy/mineral characters. Medium bodied, this is quite an elegant, toasty style with crisp acid, a creamy texture and a long finish. Drink it now through 2014.

#### WINESTATE MAGAZINE

Michael Cooper, November 2010

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4 stars

Complex style, full-bodied and concentrated, with strong, ripe, stonefruit flavours, a hint of butterscotch, and a slightly honeyed richness. It's drinking well now.

#### BOBSWINERREVIEWS.COM

Bob Campbell MW, September 2010

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4 stars

Strong, ripe citrus, tree fruit, oak and crusty bread characters are evident in this robust and stylish Chardonnay. It has good weight and mouth feel with an impressively lingering finish. Classy wine with character.

#### WINE ORBIT

Sam Kim, October 2010

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93 points. 5 stars.

The wine was fermented in French oak barrels (25% new) with indigenous yeasts then matured for 11 months. The nose is opulent and lifted displaying tropical fruit, cashew and subtle mealy characters. It's generously flavoured and beautifully textured on the palate with excellent mid palate weight and bright acidity providing a lovely dry finish. It's long and fabulously delicious with a nice influence of savoury notes. Grapes were grown using organic/biodynamic principles. At its best: now to 2014.

#### SUNDAY STAR TIMES

Jane Skilton MW, October 10 2010

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4 stars.

A glorious chardonnay that combines subtle stonefruit flavours with just a hint of new oak. Smooth, silky and utterly delightful.