



SAUVIGNON SEMILLON 2008

WINE 100 MAGAZINE, AUSTRALIA

93/100 points

This is an extremely intellectual take on a blend.... Naturally fermented, aged on lees with some old oak, this is a complex wine. The fruit still speaks with full voice contributing passionfruit, lemon spice and gooseberry to the mix, with layers of leather and exotic spice complexity.

WINESTATE MAGAZINE

Michael Cooper

4.5 stars

Youthful, slightly minerally and nutty... fermented with indigenous yeasts and lees-aged for nine months in a mix of stainless steel tanks, large oak vats and old barriques. Weighty and sweet-fruited, with ripe flavours of citrus fruits, gooseberries and lime, appetising acidity and impressive vigour, complexity and length. It's already drinking well, but worth cellaring.

THE AGE MAGAZINE, AUSTRALIA

Jane Faulkner

While a lot of New Zealand sauvignon blancs and blends are boring and too obvious, this certainly isn't. It's a ripper, with a core of bright, crunchy fruit, a touch of the tropical, citrus and dried herbs, mellowed by loads of texture and mid-palate weight. It's refreshing & delicious.