



## 2007 PLANTAGENET OMRAH SHIRAZ

### Review Summary



**91 pts - Best of the Best by Variety** “Bright crimson; a fragrant black fruit and spice bouquet, then a lively medium-bodied palate tracking the bouquet, adding fine tannins on the finish.”

**James Halliday, Australian Wine Companion**  
2011

**88 pts** “If not for some distractingly garlicky notes, this wine would have scored higher, as it displays bright, crisply defined cherry fruit, complex mocha and fudge shadings and a food-friendly, medium-bodied nature. Chunky tannins suggest beef or lamb as pairings.”

**Joe Czerwinski, Wine Enthusiast**  
October 2011

**88 pts** “Bright ruby. Smoky dark berry and cherry compote on the nose, with notes of espresso and violet adding complexity. Brighter on the palate, with a sexy floral pastille quality lifting the blackberry and bitter cherry flavors. Slightly clenched on the finish, which leaves bitter chocolate and cherry pit notes behind.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar**  
Jul/Aug 2010

**86 pts** “Balanced toward blue-fruit sweetness, this is a simple, plummy shiraz for barbecued ribs.”

**Joshua Greene, Wine & Spirits Magazine**  
October 2010

**87 pts** “Boy, this is an excellent value-for-money Shiraz. It’s loaded with all manner of savory spicy plum shiraz with just the right touch of oak to add some support. The ripe, fine supple tannins support the fleshy, juicy palate. It’s an easy drinking wine for current drinking over the next few years.”

**Ray Jordan, Cellar Notes, The West Australian**  
August 27, 2009

### CRITICS GOLD

2010 Critics Challenge

“Firm and tangy, with loads of black fruit and vanilla accents.”

**Food & Wine**  
Wine Guide 2012