



2007 KILIKANOON ORACLE SHIRAZ

Review Summary



★★★★★ **95 pts** “Slightly more color development, the '07 vintage characteristics slightly more obvious here, with overarching savory/earthy nuances alongside the core of black fruits and dark chocolate; tannin structure and weight will support the wine for many years.”

James Halliday
Australian Wine Companion
2012

93 pts - #10: Top 100 New Zealand/Australian Wines 2011 “Sourced from Kilikanoon’s home region of Clare, this is a lush, creamy-textured Shiraz of chocolaty richness, balanced by notes of black olive, plum and mocha. It’s intense but not overbearing, with lingering notes of dark fruit and spice on the finish.”

Joe Czerwinski
Wine Enthusiast
July 2011

93 pts “A wine with some subtlety and richness with hints of chocolate, spice and berries. Medium to full body, with silky tannins and a fruity finish. Stylish. Better in 2012.”

James Suckling
JamesSuckling.com
November 2011

92 pts “Inky ruby. Sexy, high-pitched aromas of blackberry, cherry-cola, graphite, mint and cured tobacco. Suave, sweet red and dark berry and candied violet flavors stain the palate, with silky tannins providing shape. With air, the minty quality gains strength and carries through the sweet, sappy finish. This energetic wine suavely combines depth and vivacity.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2010

91 pts Daily Wine Pick “Dense, chewy and tightly packed, with smoky, peppery accents adding depth to the brooding blackberry and licorice flavors. The finish persists against a layer of tannins.”

Harvey Steiman
Wine Spectator
July 31, 2011



90 pts “The wine’s brooding bouquet offers up notes of eucalyptus, dried herbs, spice box, and blueberry. On the palate the wine is full-bodied, structured, and a bit compact. The safest strategy is to consume this Shiraz over the next 5-6 years while the fruit holds.”

Jay Miller
Robert Parker’s The Wine Advocate
December 2009, Issue #186

90 pts “Floral scents of currants and wild blueberry flavors give this a foresty feel, as does the fragrant eucalyptus spice. The tannins edge on coffee as the wine takes on air; they work the base notes while the fruit has more zest and lift. It’s a big wine that will stand up to braised lamb.”

Joshua Greene
Wine & Spirits Magazine
October 2010

GOLD MEDAL

Sommelier Challenge 2010

Best of Nation - SILVER MEDAL

2010 San Francisco Wine Competition