



2007 PLANTAGENET  
HAZARD HILL  
SEMILLON SAUVIGNON BLANC

Review History



**91 pts** “A spotless bouquet with fragrant passionfruit aromas, then a lively palate with lemony/citrusy semillon coming through; has the crisp delicacy so important to the style; great value.”

**James Halliday**

**Australian Wine Companion, January 2007**

**88 pts** “Bright and lively, this is distinctive for its grapefruit-centered fruit profile, hitting some pretty floral and herbal notes in the background. Finishes with style.”

**Harvey Steiman**

**Wine Spectator, November 30, 2007**

**88 pts** “Pale straw. Pungent grapefruit and lime on the nose, with hints of mint and tarragon. Racy citrus fruit and zest flavors are complicated by an almost salty mineral character. Fans of New Zealand sauvignon blanc will go for this. Finishes brisk and long, with a kick of orange pith.”

**Josh Raynolds**

**Stephen Tanzer’s International Wine Cellar, Sep/Oct 07**

**88 pts** “A blend of 70% Semillon and 30% Sauvignon Blanc, Plantagenet's Hazard Hill white is fresh and grapefruity, with hints of melon to help round it out. Crisp acids and modest weight make it refreshing--it would be fine as an apéritif or with seafood. Drink now.”

**Joe Czerwinski**

**Wine Enthusiast, November 2008**

**88 pts**

**Wine & Spirits Magazine**

**October 2008**

“Made completely in stainless steel, the wine is notably fresh and attractive, featuring aromas of leafy fig and roasted lemon with hints of melon and mint. Citrus flavors with a touch of grapefruit are highlighted by dried thyme and tarragon, all nestled in a sleek structure jazzed by lively acidity. A lovely quaff. Very Good+. About \$13. a Great Bargain.

**Fredric Koeppl**

**Bigger Than Your Head**

**Sat June 27 2009**