



2008 PLANTAGENET OMRAH SAUVIGNON BLANC

Review Summary



90 pts “Bright and tangy, with tart lime and green berry flavors, remaining vibrant through the long finish. This wants seafood.”

Harvey Steiman, *Wine Spectator*
November 30, 2009

89 pts - Best of the Best by Variety “Straw-green; the palate opens quietly, but progressively builds tropical fruit flavors through to the emphatic finish.”

James Halliday’s *Australian Wine Companion*
2010

88 pts “High-toned lemon, kiwi and haricot vert flavors lend this a crispness, like the bite of arugula. Chill it for a chicken salad.”

Joshua Greene, *Wine & Spirits Magazine*
October 2009

88 pts “Light straw-colored, its nose gives up an aromatic array of mineral, fresh herbs, and citrus. Steely on the palate, this is a surprisingly sophisticated interpretation of Sauvignon Blanc for its humble price. It is an outstanding value.”

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

87 pts “Pale, greenish yellow. Fresh apple and cut grass on the nose. Nicely focused and minty, offering tangy lemon and green apple flavors and a jolt of white pepper. On the lean side, but finishes with good lift and cut.”

Josh Reynolds, *Stephen Tanzer’s International Wine Cellar*
July/August 2009

87 pts “This wine shows its cool climate origins with a restrained but complex pastiche of newly mowed lawn, lemon, grapefruit and white pepper aromas. Some tropical notes of kiwi and passionfruit emerge in the mouth while the medium finish has a guava tone backed up by bread dough.”

Joe Czerwinski, *Wine Enthusiast*
December 31, 2009



“Fruit for this vibrant sauv blanc comes from Mt Barker and Pemberton. It has a delightful mineral tropical passion fruit impact from the onset. A little creamy barrel fermentation has added to the palate substance. Nice lemon and goose berry characters.”

**Ray Jordan, The West Australian, Cellar Notes
April 9, 2009**

“Delicious! With bright gooseberry, green plum and lemongrass aromas and flavors layered with juicy citrus over a complex, creamy core. Long, intense finish.”

**Robyn Tinsley, www.wineskinny.com
July 21, 2010**

