



## 2008 PLANTAGENET OMRAH UNOAKED CHARDONNAY

### Review Summary



**90 pts – BEST BUY** “Everyone on our panel agreed this had lovely, pure chardonnay flavors, but we all described them differently: orange and lime leaf, McIntosh apple or quince and kumquat or bright white peach. It’s a bold stroke of flavor, something to catch now while it’s young and fresh. The citrus zest character in the finish will clean up after oysters and be great with grilled fish.”

Wine & Spirits Magazine  
October 2009

**88 pts** “Light gold. Orchard fruit, orange and melon aromas are complemented by notes of anise and white flowers. Round and juicy, with modestly concentrated lemon and pear flavors and dusty mineral bite. Finishes with good persistence and a late note of licorice.

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

**87 pts - Best of the Best by Variety** “One of the pioneers of unoaked chardonnay; aromatic, verging tropical, with a brisk citrus finish.”

James Halliday’s Australian Wine Companion  
2010

### Winestate Top 40 Feature Wine

“Fresh peach/pineapple and slightly cheesy aromas; Nicely layered, textured tropical palate.”

Winestate Magazine  
April 2009

“Crisp green pear and light, smooth melon character are accented with generous zip of aromatic citrus acidity, with a clean, bright finish.”

Robyn Tinsley, [www.wineskinny.com](http://www.wineskinny.com)  
September 3, 2010

“Unwooded chardonnays vary considerably in quality, but the best wines seem to come from cooler regions. This is a good example from Western Australia’s south. A pure varietal aroma suggesting melon and peach syrup is clean and fragrant. Juicy palate has intense varietal flavour that leads to a very dry, semi-firm finish.”

Ralph Kyte-Powell, The Age  
March 31, 2009