



2008 PLANTAGENET
HAZARD HILL
SEMILLON SAUVIGNON BLANC

Review History



92 pts – 100 Best Buys of 2009 “Clean, vibrant citrus flavors bring out the sauvignon element of this blend, ripe peach notes layering orange and lime. Semillon adds fullness, along with stony leesiness. Together they form a lithe and refined white, an exciting wine made more so by its price. Buy it by the case to serve with light-fleshed fish or roast chicken.”

Wine & Spirits Magazine
October 2009

90 pts - Best of the Best by Variety “Aromas of fresh cut grass, with a touch of citrus are offered on the bouquet; clean, varietal fruit with real persistence to the very fresh, clean finish.”

James Halliday’s Australian Wine Companion
2010

88 pts “Plantagenet’s 2008 Hazard Hill Semillon (53%)-Sauvignon Blanc (47%) offers an expressive perfume of baking spices, melon, passion fruit, and gooseberry. Smooth-textured, ripe, and lengthy, this nicely rendered effort is an excellent value.”

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

88 pts “This bright white is tightly wound with lemon and Golden Delicious apple flavors that show a touch of herb and linger on the polished finish.”

Harvey Steiman, Wine Spectator
November 30, 2009

88 pts “A consistent winner from Western Australia, the 2008 rendition of this vivacious white blend tastes delightfully bright and lively. It shows enough acidity to be refreshing, but not so much as to seem tight or tart. The wine is not sufficiently complex to merit a 90+ score; but in warm weather, when you want refreshment rather than intrigue from a glass of wine, it’s hard to imagine a much more satisfying choice.”

Paul Lukacs, Wine Review Online
Jul 7, 2009



88 pts “Winemaker John Durham pulled grapes from Great Southern, Pemberton, Blackwood and Geographe appellations in Western Australia for this refreshing value Semillon. An almost equal 50/50 blend of Semillon and Sauvignon Blanc was fermented in stainless steel and no oak. A brilliant, light gold color and aromatic grapefruit zest and ripe melon aromatics lead to nicely structured fruity flavors balanced by crisp acidity.”

Gerald Boyd, Wine Review Online
August 11, 2009

87 pts “Pale yellow. Fresh grapefruit and lime on the nose. Light in body and tightly wound, with refreshing purity and precision to the citrus and orange flavors. Softer on the finish, with the apple note repeating. Uncomplicated but easy to drink.”

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

GOLD MEDAL

2009 Sommelier Challenge

“Breezy and fresh, this wine shows grass and citrus in the nose. In the mouth it is crisp and clean, with concentrated flavors of lime and lime zest and a little petillance for lift – very nice.”

TasteWine: Ray Johnson - www.rjwine.com
December 17, 2009

“Fresh, piney aromas; lots of zip and some solid apple-pear fruit; leafy-herbal-woods flavors are set off with some stiff acidity.”

Stephen Meuse, Boston Globe
November 17, 2010