



2009 PLANTAGENET OMRAH UNOAKED CHARDONNAY

Review Summary



90 pts “One of the most sophisticated Chardies yet under this label. Mostly Mount Barker fruit with some Pemberton. It’s had extended time on yeast lees. Which has added to the overall texture. Rich and well-balanced on the palate. Precise and appealing.”

Ray Jordan, *The West Australian*
April 15, 2010

88 pts “Polished and focused, offering almond-accented pear and floral flavors that pick up notes of lime on the finish.”

Harvey Steiman, *Wine Spectator*
July 31, 2011

88 pts “Pale yellow-green in color and a very expressive nose of pineapple, tropical fruits and melon. Medium bodied and a crisp balance. The tropical fruits give way to a very distinct wet mineral flavor against green apples and a medium finish. Drink within the next 12 - 18 months for best enjoyment.”

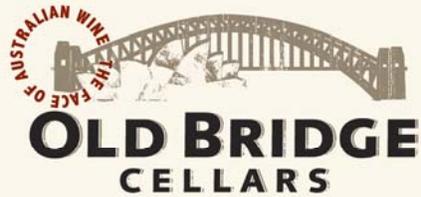
Jeff Lawson, www.midwestwineguy.com
March 29, 2011

88 pts/Best Buy/100 Top Values “Tight with the flavor of green grapes, this wine is round and smooth, yielding lemongrass and flint notes in the finish. It should open up with a few months in the bottle, to chill for a calamari and carrot salad. “

Joshua Greene, *Wine & Spirits Magazine*
October 2010

87 pts “Bright green-straw; an interesting wine; even though unoaked, has some complexity, perhaps lees-derived; this in turn ties up the finish to some degree.”

James Halliday
2011 *Australian Wine Companion*



87 pts “The 2009 Omrah Chardonnay is an unwooded style that receives no malolactic, remaining 12 months on its lees with stirring. It has intensely tropical aromas of pineapple, guava and honeydew. Medium bodied with good concentration and balanced acid, it finishes long if a little simple.”

**Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate
October 2010**

“Plantagenet’s Unoaked Chardonnay Omrah out of Western Australia is just about right, with a smell of sweet peach complementing the bitter almond, lime and green pear elements on the lip-smacking finish. The light touch of oak means that this is definitely one to enjoy during summer and fall.”

**Ben Weinberg, Weinberg’s Wine Notes #118, www.unfilteredunfined.com
September 2010**