



# 2009 PLANTAGENET RIESLING

## Review Summary



**94 pts - Best of the Best by Variety** “A flowery, almost spicy, bouquet, then a finely chiseled and precise palate, lime and mineral flavors intertwined; long-term future assured.”

**James Halliday**  
**Australian Wine Companion 2011**

**90 pts** “Off vines planted in 1970, the 2009 Riesling has pronounced floral and honey aromas with nuances of frangipani, acacia honey and lime cordial. There’s only about 2 g/l of residual sugar left in the wine, so it’s a very dry style. The acid is very crisp and there’s plenty of concentrated citrus fruit on the light bodied palate with a long steely finish. Drink it now to 2018+.”

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

**GOLD MEDAL / 95-100 pts**

**2011 International Wine Challenge**

**88 pts** “Fresh and bright, dry and racy with lime and citrus fruit plus nice mineral complexity; juicy and long.”

**The Tasting Panel**  
**March 2012**

“This delightfully lean Riesling is the white equivalent of a raspy Sangiovese: slightly orange in color, mineral, and oily, with notes of crisp bacon and lots of skin tannins. Just right for the table.”

**Roger Morris, Sommelierjournal.com – ‘Australian Rieslings’**  
**August 31, 2012**



“Plantagenet’s Riesling Great Southern is a dill, cedar and pineapple mélange, with elements of pine resin and quince on the citrusy finish. Long and elegant yet also earthy and fun.”

**Ben Weinberg, Unfined, Unfiltered Blog  
Wine Notes #144: Kiwi and Aussie Wine Madness**

“Abundant minerals, low alcohol and tart lime flavors make this Riesling incredibly food friendly.”

**Food & Wine  
Wine Guide 2012**

