



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**

