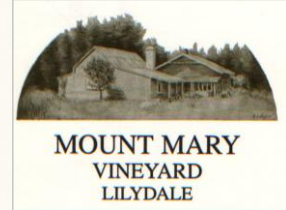


2008 MOUNT MARY CHARDONNAY

Review Summary



94 pts - Best of the Best by Variety “Bright green-yellow; absolutely in the mainstream of Mount Mary style, the French oak seamlessly molded with the melon and nectarine fruit that flows through to the finish and aftertaste.”

James Halliday
Australian Wine Companion
2011

91 pts “The fruit for the 2008 Chardonnay comes from the original Chardonnay block planted in 1971/2 and a 20 year block. A small proportion (2 barrels) went through malo-lactic this vintage and it was matured 11 months in oak, 20-25% new, with lees stirring for 3-4 months. It has delicate aromas of peaches, lemon tart, cream, chalk, key lime and meal. The medium-bodied palate has crisp acidity with an enticing bit of ginger coming thorough on the long, minerally finish. This wine is a little tight at the moment and would benefit from another year in bottle and should cellar to 2017+.”

Lisa Perrotti-Brown
Robert Parker's The Wine Advocate
June 30, 2010, Issue #182