



2009 INNOCENT BYSTANDER CHARDONNAY

Review Summary



91 pts “Every bit the elegant and stylish Yarra Chardonnay you'd expect. Fruits run through melon, peach and hints of spice – all very settled. The palate delivers additional textural layering. Plenty of peach fruit and some honeyed, creamy accents that roll smooth through the finish. Great value. “

**Nick Stock, WBM
September 2010**

90 pts - Best of Best by Variety “From contract-grown Yarra Valley grapes; aromatic grapefruit, white flesh stone fruit and crisp acidity. A good example of what unwooded chardonnay should look like.”

**James Halliday's Australian Wine Companion
2011**

90 pts “It's made from 100 percent Yarra Valley chardonnay grapes – though it's not estate grown. It's a largely (or perhaps entirely?) unoaked style. Quite delicious. Immensely fresh and fruity. Chardonnay's trademark richness gives the wine excellent body and weight – though here it comes across as juicy and energetic in your mouth. Peaches, Juicy Fruit gum, nectarines and lemon grass. Creamy mouthfeel. Excellent. “

**Campbell Mattinson, The Winefront
November 10, 2010**

“A DRIER style of Yarra Valley chardonnay from the Giant Steps/Innocent Bystander operation, this wine shows little apparent oak compared with other chardonnays in the stable. Citrus and candy aromas are attractive and zesty, while in the mouth, melony varietal fruit emerges juicy and fine. There's textural interest and it finishes clean and appetizing.”

**Ralph Kyte-Powell, The Age - Epicure
August 31, 2010**

★★★ “Winemaker Steve Flamsteed writes that in the bushfire, smoke damaged 2009 vintage Innocent Bystander destroyed all its reds because "nothing made the cut", but salvaged small quantities of whites through selective hand harvesting and gentle winemaking. The lovely chardonnay we see 18 months after the fire delivers pure, varietal citrus and melon flavors, set in a textural richness derived from 100% barrel fermentation and maturation. It's rich, but not heavy, with lively natural acidity.”

**Chris Shanahan, Canberra Times
September 22, 2010**



“This smells like cantaloupe, peach and fig, with a bit of earthiness for added complexity. There’s a nice creamy texture along with powerful nectarine and spice flavors, as well as a clean, mineral finish. It’s a good-value wine for the price.”

Ben Thomas, The Weekly Magazine
September 28, 2010

