



## 2011 INNOCENT BYSTANDER CHARDONNAY

### Review Summary



**94 pts** “Pale straw-green; a striking wine given its price point; it has great structure and texture based on the intensity of the fruit rather than winemaker thumbprints, highlighting the white peach and nectarine flavors, braced by acidity.”

**James Halliday**  
Australian Wine Companion 2013

**90 pts** “From a cool, wet and challenging year, this shows melon and citrus fruit on the nose and palate, with some creamy characters from partial lees stirring and malolactic fermentation, and a crisp finish. Enjoy by itself or with something like chicken skewers.”

**Mike Frost, Courier Mail, Brisbane Labels**  
August 2012

**89 pts – TOP AUSSIE WHITE** “Bright, fresh, delicate with a good deal of complexity: buttery, dairy-like characters and creamy nutty lees-derived notes. The palate has a silky texture. Drink now to four years.”

**Huon Hooke, Sydney Morning Herald**  
June 19, 2012

**88 pts** “Light yellow. Pear, nectarine and agave on the pungent, spice-accented nose. Juicy and taut on entry, then tighter in the mid-palate, offering bitter pear skin and quinine flavors with energy and lift. Closes with firm cut, grip and lingering spiciness. Only 40% of this wine went through malo.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar**  
July/August 2012

**88 pts** “Bright and zingy, with lemony pear and floral flavors that linger on the lively finish.”

**Harvey Steiman, Wine Spectator**  
June 30, 2012



“Winemaker Steve Flamsted writes, ‘2011 was a cool, wet and challenging year. White varieties reveled in the cool conditions and those growers who avoided late-season molds by careful vineyard work produced some of the best fruit we have seen since our first vintage in 2000.’ The medium-bodied Chardonnay reveals the more citrusy end of the Chardonnay flavor spectrum, backed by a silky, smooth structure and lively, bone-dry finish.”

**Chris Shanahan, Canberra Times**  
**May 27, 2012**

