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 Raynolds, 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 Flamsteed writes, ‘2011 was a cool, wet and challenging year. White varieties revealed 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