



2007 KILIKANNOON GREEN'S RESERVE SHIRAZ

Review Summary



★★★★★ **96 pts Best of the Best Shiraz** “Here the stains are around all sides and length of the cork; the wine has excellent purple-crimson color, the bouquet a rich and heady introduction to the luscious black fruits of the full-bodied palate, lusciousness balanced by fine, persistent tannins and plenty of oak.”

James Halliday
Australian Wine Companion
2012

93 pts “Glass-staining purple. Exotic, strongly perfumed scents and flavors of raspberry, cherry compote, vanilla bean, saffras and incense. Becomes smokier with air, picking up a sexy floral quality that repeats on the palate. Juicy, sweet and strikingly pure shiraz with lovely finishing clarity and resonating spiciness. This went through all sorts of changes in the glass, becoming more exotic while retaining focus. I wouldn't begrudge anyone drinking this now but I'd bet it will be even better in three or four years, and for a while after that.”

Josh Reynolds
Stephen Tanzer's International Wine Cellar
July/August 2010

93 pts “Full bodied and rich, with extravagant mint, chocolate, cassis, coffee and cedar notes that come close to going over the top, kept in check by muscular tannins that impart the texture of fine powder to the wine's lengthy finish.”

Joe Czerwinski
Wine Enthusiast
July 2011

92 pts “Ripe and silky, brimming with mint-accented black cherry and tar flavors, maintaining its composure on the long expressive finish. Best from 2012 through 2020.”

Harvey Steiman
Wine Spectator
July 31, 2011



90 pts “The 2007 Greens Shiraz received the same elevation as the M Reserve. A glass-coating opaque purple color, it gives up an alluring bouquet of meat, game, spice box, blueberry, and blackberry preserves. Lacking depth and a bit superficial on the palate, it should be drunk up over the next 4-5 years.”

Jay Miller
Robert Parker’s The Wine Advocate
December 2009, Issue #186

90 pts “This wine’s green fig fruit layers with blue, purple and black tones in a powerfully compressed shiraz. The tannins have a vegetal cast, but that helps to emphasize the vinous character of the wine. It’s chewy and warm, while the structure holds firm. For the cellar.”

Joshua Greene
Wine & Spirits Magazine
October 2010

GOLD MEDAL

Concours Mondial de Bruxelles 2011