

2008 KILIKANOON GREEN'S RESERVE SHIRAZ

Review Summary



94 pts “Deep color, bright; there is simply more of everything in this wine; loaded with sweet black fruits, sweet charry oak and roasted meat complexity; the palate is dense, chewy and massively proportioned, with the long finish having a distinctly warm feel; big wine for lovers of such.”

James Halliday
Australian Wine Companion
2013

93+ pts “Very deep garnet in color with a hint of purple, the 2008 Green’s Vineyard Shiraz gives pronounced notes of blackberry preserves, warm mulberries and blueberry compote with hints of spice cake, dried plums and cinnamon stick plus a whiff of cedar. Full bodied and richly fruited with mouth-filling spicy flavors, it has crisp acidity and a firm level of chewy tannins, finishing long and spicy.”

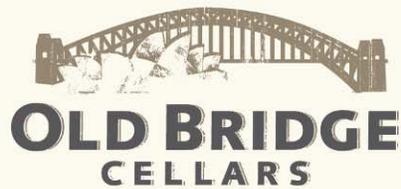
Lisa Perrotti-Brown
eRobertParker.com
February 2012

93 pts – Cellar Selection “Full bodied and richly textured, this is a terrific example of Barossa Shiraz. From its smoky aromas and intense, briary scents to its complex, earthy, spicy flavors with an undercurrent of blackberry, this is a complete package.”

Joe Czerwinski
Wine Enthusiast’s WineMag.com
February 1, 2013

92 pts “Velvety, round and focused, offering a meaty edge to the cinnamon-accented cherry and raspberry flavors, lingering against a mild grip of tannins.”

Harvey Steiman
Wine Spectator
October 2011



91+ pts “Opaque purple. Pungent aromas of blackcurrant, plum, cola and toasty vanillin oak. Sweet and powerful but firm, with impressive depth to its oak-spicy dark fruit flavors. A note of licorice comes up with air and carries through the taut, focused finish. Structured to age.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2011

91 pts - Syrah and Shiraz 2012 Winners “I personally found this Shiraz to be quite impressive! It is full-bodied, well balanced, and rather smooth. The flavor profile is a very tasty mild blackberry with notes of oak and hints of plum, blueberry, and vanilla. It is quite complex. This wine is the bigger one of the two. The panel suggested pairing it with duck breast, braised short ribs or a veal chop. There were only 50 cases of each of these wines imported into the US. Go right to the folks at Old Bridge Cellars if you want to try some.”

Ken Hoggins, KenseWineGuide.com
April 9, 2012

