



2010 PLANTAGENET CHARDONNAY

Review Summary



94 pts “Bright straw-green; a lively and penetrating wine, with classic regional varietal expression to its grapefruit and white peach fruit, oak barely evident. Scores for its finesse.”

James Halliday
Australian Wine Companion
2013

91 pts “This light yellow colored Chardonnay from Australia opens with a pilsner beer and green apple bouquet. On the palate, this wine is medium bodied, slightly acidic and mouthwatering. The flavor profile is an oak infused green apple with hints of lime and minerality. The finish is dry and its flavors linger for quite a while. I would pair this wine with grilled swordfish with a lemon butter sauce.”

Ken Hoggins
KensWineGuide.com
September 23, 2013

91 pts – Editors’ Choice “Hints of smoke, lemon curd and grilled pineapple mark the nose, while the flavors run along similar lines—from grilled peach and pineapple to crème brûlée. It’s mouthfilling but gentle—a soft, caressing style of Chardonnay that’s easy to sip again and again, thanks to a long-lingering citrus note on the finish. Drink now.”

Joe Czerwinski
Wine Enthusiast
September 2013

90 pts “Bright and jazzy, refreshing for its lively structure. This offers pear and lime flavors, finishing with a touch of crème fraîche.”

Harvey Steiman
Wine Spectator
July 31, 2012



89 pts “Light, bright gold. Pungent, oak-spiced aromas of melon, pineapple and tangerine. Smells quite rich but this wine did not go through malo. Broad and velvety in texture, offering hefty citrus and tropical fruit flavors and gentle bracing acidity. Finish is persistent and bright with a zingy spice note.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2012

87 pts “The 2010 Mt Barker Chardonnay has a distinctly nutty / savory nose of yeast extract and raw hazelnuts over a core of grapefruit and fresh pear aromas. Medium-bodied with plenty of mouth-filling apple, pear and nut flavors, it has a lively acid backbone and a long finish. Drinking well now, it should keep to 2015.”

Lisa Perrotti-Brown
eRobertParker.com #202
August 2012

GOLD MEDAL “Complex and multi-layered, nice fruit with buttery nose. Good sample, well balanced, smoky finish with fruit and citrus.”

International Wine Challenge 2012