



## 2009 PLANTAGENET OMRAH SAUVIGNON BLANC

### Review Summary



**90 pts – Best of the Best by Variety** “Light straw-green; a pungent bouquet of herb, asparagus and grass predictably leads into a zesty palate, with lemon/lime characters taking the driver's seat.”

**James Halliday, Australian Wine Companion  
2011**

**90 pts** “Founded in 1974, Plantagenet was the first winery in the Great Southern Region of Western Australia. They are well known for their stunning Rieslings, which develop beautifully with bottle age and are among Australia’s best. Less well-known is their second label, Omrah, which represents great value. This Sauvignon Blanc delivers an engaging creamy smokiness, reminiscent of some Chardonnays. But the bright flinty and herbal notes of Sauvignon Blanc speak plenty loud. They’ve managed to imbue the wine with body and roundness without losing any of the vivacity or zestiness of Sauvignon Blanc. If this is a “second” wine, I can’t wait to taste their first.”

**Michael Apstein, WineReviewOnline.com  
August 23, 2011**

**89 pts** “Part of the juice for this crisp Sauvignon Blanc was barrel fermented and left on the lees for two months before back blending for increased mouth feel and complexity. The color is a brilliant light gold and the aromatics offer citrus rind, vanilla and a subtle smoky note. It’s bright and tangy, with grapefruit and light herbal notes, 13.5% alcohol and a long clean finish.”

**Gerald Boyd, WineReviewOnline.com  
June 7, 2011**

**88 pts** “Pale yellow. High-pitched aromas of lime zest, white flowers and clove, with a subtle peppery quality adding more vibrancy. Dry, citrus-dominated and refreshing on the palate, which also offers a deeper apple quality and shows no herbacity. Pretty easygoing for the variety, with good finishing breadth and juicy length.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar  
Jul/Aug 2010**



**87 pts** “The 2009 Omrah Sauvignon Blanc received 20% new oak barrel fermentation in American oak and remained for 2 months in barrel. It has pleasant asparagus and straw aromas with subtle grapefruit and yeasty / toasty notes. Pleasantly silky on the medium bodied palate with crisp acidity and a long finish, this makes a refreshing glass for drinking now.”

**Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate  
October 2010**

“Light yellow; aromas of lemon peel, Bosc pear and a hint of basil. Medium-bodied, this has very good acidity, good persistence and a tasty, satisfying finish. Good freshness - this tastes as though it seems younger.”

**Tom Hyland, Reflections on Wine Blog  
March 9, 2014**

