



2014 PLANTAGENET CHARDONNAY

Review Summary



95 pts “Wild-fermented in French barriques with extended lees maturation of 10 months after the conclusion of fermentation in those barrels. Plantagenet was one of the pioneers of chardonnay in the Great Southern, and its experience shows through with the combination of elegance and intensity of the varietal fruit, oak in respectful support, as is bright acidity.”

James Halliday
Australian Wine Companion
2016

92 pts – Editors’ Choice “This is a terrific Chardonnay at a great price, offering subtle notes of toasted grain upfront, followed by bright lemon-lime fruit and crisp acidity. It’s medium-bodied, so it won’t overpower whatever food you serve it with and the laser beam of citrusy acidity on the finish is wrapped in a gauzy sheath of pleasant nuttiness.”

Joe Czerwinski
Wine Enthusiast
February 2017

91+ pts “The 2014 Chardonnay gives notes of ripe peaches, orange peel, lemon pastilles and clotted cream with cedar and struck match hints. Medium-bodied with a racy acid backbone, it delivers a great intensity of mineral and stone fruit flavors, finishing with great length.”

Lisa Perrotti-Brown
Robert Parker’s The Wine Advocate
March 2016



90 pts “Light yellow. Aromas of ripe citrus and orchard fruits, with suggestions of honey, vanilla and clove emerging with air. Broad and fleshy on entry, then tighter in the middle, offering fresh pear, melon and tangerine flavors and a suggestion of smoky lees. A hint of tarragon comes up on a long, supple, gently sweet finish that echoes the pear and tangerine notes. I would have guessed from this wine’s supple texture that at least some of it had gone through malo, but I’d have been wrong.”

Josh Reynolds
Vinous
March 2016

89 pts “Mandarin orange, lemon zest and apple flavors are juicy and refreshing, with terrific persistence on the finish, where a spicy note kicks in.”

MaryAnn Worobiec
WineSpectator.com
2016