

2006 KILIKANOON BAROSSA R SHIRAZ

Review Summary



97 pts "The 2006 R Shiraz, aged for 24 months in new French oak, shows off legs that ooze slowly down the glass. A brooding bouquet of toasty oak, smoke, truffle, violets, mocha, blackberry, and blueberry pie are high-class. This is followed by a dense, powerful, full-bodied Shiraz with tons of spicy black and blue fruit flavor, impeccable balance, and a 60-second finish."

Robert Parker's The Wine Advocate February 2009, Issue 181

95 pts - Best of the Best by Variety "Dense and powerful bouquet with a real tour de force of black fruit; essency fruit on the palate, with toasty oak playing a supporting role; attractive mocha, chocolate finish."

James Halliday's Australian Wine Companion 2010

94 pts – Cellar Selection "This compelling wine delivers a tidal wave of chocolate, dark berries, earth and black olive aromas and flavors. It's huge in the mouth yet amazingly supple in texture, leaving no sense of excessive weight or alcohol. Hints of toast, menthol and coffee linger on the surprisingly elegant finish."

Joe Czerwinski, Wine Enthusiast February 2010

93 pts "Deep ruby. Pungent, mineral-driven aromas of cherry, red berries, spicecake and dried flowers, with a zesty note of cracked pepper adding urgency. Youthfully taut on entry but quickly gains flesh and sweetness, offering broad, palate-staining black raspberry and boysenberry flavors and fine-grained tannins. Finishes with impressive nervy cut and minerally persistence. "

Josh Raynolds, Stephen Tanzer's International Wine Cellar
July/August 2009

91 pts "From an initial coffee syrup scent, this begins to develop distinction with a day of air. The soft texture and dark fruits turn into something gamey, potent and structured. It's finely made and warrants current drinking, though a more distinctive character will develop with age."

Wine and Spirits Magazine
October 2009

90 pts "Ripe and distinctive for the mint and menthol overtones to the plump cherry and coffee flavors, lingering on the spicy finish."

Harvey Steiman, Wine Spectator September 30, 2009

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