

# OSSA

Tasmania

## OSSA CHARDONNAY REVIEWS & MENTIONS

2021

97 points

HUON HOOKE, THE REAL REVIEW

"Light, bright yellow colour, youthful and sparkling fresh; the bouquet has a dominant note of almond-meal as well as toasted cashew and walnut, with malt and milk-chocolate additions. Grapefruit comes to the fore the longer the wine is in the glass. The palate is soft and rounded, full and rich in the mouth, with lemon/citrus filling in the back-palate and aftertaste, leaving a refreshing and vital after-impression. Delicious and appetising, intense and long. There is concentration and complexity in spadefuls. Prodigious palate length, too. Truly an exciting chardonnay." (26 Mar, 2023)

94 points

DAVE BROOKES, HALLIDAY WINE COMPANION

"Chardonnay clones I10V1 and P58 pressed to seasoned large-format French oak, fermented wild, 10 months *élevage* on lees. Flush with stone and citrus fruits, sheathed in soft spice along with hints of almond blossom, crushed stone, a whiff of struck flint and a touch of oyster shell. Excellent tension and clarity with a tautly stretched canvas of fruit, crystalline acidity and a softly spiced exit showing ample power, drive and grace." (24 Feb, 2023)

MAX ALLEN, THE FINANCIAL REVIEW

"The 2021 Chardonnay is super-complex, layered and satisfying."  
(21 Dec, 2022)

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**2021**

93 points

MIKE BENNIE, THE WINE FRONT

"This is cool and pure, drives with chalky pucker and saline minerality. Has whiffs and licks of nougat and cinnamon spice, plenty of green apple, just ripe nectarine, a touch of ginger. Nicely done. Good energy here, good freshness, good, drinkability and sense of precision with each sip." (Dec, 2022)

**2020**

90 points

TYSON STELZER, HALLIDAY WINE COMPANION

Wild fermented and matured 10 months in large-format seasoned French oak. A chardonnay of 2 personalities, leading out tropical and flamboyant with pineapple, star fruit and rockmelon, simultaneously well tensioned by the cool, lemon-energised mood of bright Tasmanian acidity. An elegant touch of cashew-nut French oak sits comfortably in between, neatly polishing its structure and drawing out a long and linear finish." (26 Jul, 2022)