

OSSA

Tasmania

METHODE TRADITIONELLE REVIEWS & MENTIONS

2018

93 points

HUON HOOKE, THE REAL REVIEW

"Light, bright yellow hue; crisp, fresh and intense chardonnay-like aromas, grassy herbal (but not green) and lemony, with a faint vanilla/malt and honey overlay from development. A trace of almond. In the mouth, it's very lively, fresh and intense, with zesty acidity and piercing length, finishing refreshingly dry and appetising. Wow, this leaves an impression."

(23 Dec, 2023)

2017

92 points

DAVE BROOKES, HALLIDAY WINE COMPANION

"71/29% pinot noir/chardonnay. Pale straw with a bright, fine persistent bead. Aromas of lemon, green apple, grapefruit and white peach with hints of soft spice, citrus zest, white flowers, brioche and crushed stone. It's generous and expressive with a gorgeous lemony twang to the acid line and a finish that slowly fades with tones of softly spiced apple, Meyer lemon and nougat." (8 May, 2023)

KARA MONSSEN, THE HERALD SUN

"Fine beads swoosh around like a gold-sequined ball gown. It's ginger spice, jasmine, warm hot cross buns and brioche on the nose, leading into a weighty palate of lemon, Granny Smith apples, toasted bread and lingering pink grapefruit. A multi-pronged wine, doing great textural things with chalky minerals, while keeping it fun and fresh. A firecracker."

(18 Apr, 2023)

2016

92 points

TYSON STELZER, HALLIDAY WINE COMPANION

"60/40% pinot noir/chardonnay. The smallest volume of production conceivable, this is a soft, creamy and appealing style, confidently led by the generosity of Tasmanian pinot noir. Spicy red berry fruits make way for the generous brioche, nougat and mixed spice charm of lees age. It concludes long and seamless, with honeyed dosage well married with an appropriate touch of phenolic grip." (16 Jun, 2022)