

OSSA

Tasmania

OSSA CHARDONNAY REVIEWS & MENTIONS

2022

95 points

HUON HOOKE, THE REAL REVIEW

"Light-mid yellow colour; very powerful and complex on the nose, passionfruit, grapefruit, lemon essence and tangy, the passionfruit the only left-field component—almost a whiff of sauvignon blanc! The wine sings on the palate, with tangy citrusy acidity and juicy, with bucket-loads of fruit flavour all energised by bright, refreshing acidity and a long and electric follow-through." (23 Mar, 2024)

95 points

CAMPBELL MATTINSON, THE WINE FRONT

"This is superb. Drenched in flavour, long and complex, compelling at every turn. Flint, green pineapple, ripe stonefruit and lemon curd characters team with woodsmoke, cedar and steel. It sings all the way through to a very long finish. It's great drinking now, there's no need to wait, but it yet has a lot of time up its sleeve." (Dec, 2023)

93 points

DAVE BROOKES, HALLIDAY WINE COMPANION

"Pale straw with notes of nectarine, juicy white peach and grapefruit with hints of soft spice, nougat, clotted cream, almond blossom, crushed stone and a wisp of struck match complexity. Mouth-filling with pure stone fruit and citrus notes, some nice textural grapefruit pith elements, fine lacy acidity and a finish that pushes on persistently." (23 Sept, 2023)

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)

OSSA

Tasmania

OSSA CHARDONNAY REVIEWS & MENTIONS

2021

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)

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)