

# OSSA

Tasmania

## OSSA GRÜNER VELTLINER REVIEWS & MENTIONS

**2023**

94 points

STUART KNOX, THE REAL REVIEW

"Vibrant lemon and lime colours shining through whilst the nose leaps with ripe melon, hints of flint and nettle leaf. Dense and powerful, there's a real intensity to the core of fruit here but it is balanced by spice and flint complexities with bright acid and a brush of phenolics keeping it well focused and driving it. The finish is clean, tense and very long. A very impressive example of the variety." (29 Apr 2024)

93 points

DAVE BROOKES, HALLIDAY WINE COMPANION

"Grüner veltliner from the Belbrook vineyard on the East Coast of Tasmania; fermented in French oak then transferred to stainless steel. Pale with green flashes and aromas of white peach, nashi pear and grapefruit along with hints of wildflowers, white pepper, crème fraîche, stone, fennel and a peek of almond blossom and mountain herbs. Crystalline in its clarity and drive with impressive tension and minerality, it's a great example of a variety showing much promise in Tasmania." (19 Jan 2024)

94 points

CAMPBELL MATTINSON, THE WINE FRONT

"Power and presence. Oak is certainly apparent but the fruit quality here is quite something. Citrus, pepper, cedar, grapefruit pulp and nectarine with an almond paste-like character through the back half of the wine. It's coiled but there's yet no question of its length. There's grip too; a squeakiness. This is impressive." (Dec, 2023)

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2022

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HUON HOOKE, THE REAL REVIEW

"Light bright yellow with a nutty/toasty barrel-influenced bouquet, slight yeasty/passionfruit and straw/silage overtones. The wine is soft and full, round and texturally refined, with a lovely balance between fruity and savoury characteristics. There is richness and depth of flavour indicating good concentration while the wine retains refinement and subtlety. Delicious drinking—if not especially varietal." (6 Apr, 2023)

92 points

DAVE BROOKES, HALLIDAY WINE COMPANION

"Grüner veltliner from the Bellbrook vineyard on the East Coast of Tasmania, fermented wild in seasoned French barriques. Pale straw with beautiful aromas of white peach, grapefruit, freshly cut fennel, white pepper, almond blossom and crushed stone. Clarity and detail here with excellent tension, a slink of texture and a softly spiced finish that shows plenty of citrus and stone fruited crunch and verve." (24 Feb, 2023)

KARA MONSSEN, THE HERALD SUN

"Smells like plump tinned lychees in syrup. Packing green fleshy apples, fennel, lychees and ripe white peaches with a fruit-force intensity and creamy finish. The Tassie variety of this Austrian grape tastes similar to riesling and longs for Chinese takeaway, yet holds its own with a rounder, richer palate. Wow-factor material." (2 May, 2023)

MAX ALLEN, THE FINANCIAL REVIEW

"But the wine I was most intrigued by was the 2022 Gruner Veltliner, from a small block of vines in Ossa's own vineyard on the east coast. With really characterful, green-grape-pulpy fruit flavours and textural weight, this is fresh and focused and scintillating." (21 Dec, 2022)

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**cont.**  
**2022**

92 points

MIKE BENNIE, THE WINE FRONT

"It's a juicy and squeaky textured, medium bodied white wine. Imbued with scents and flavours of pawpaw, snow pea, nashi pear and some ginger-quince characters. It's got concentration, a bit of drive, a sense of energy and finishes with a lick of candied almond sweet-savouriness. It feels quite serious as a white wine and an elevated expression of gruner." (Dec, 2022)

**2021**

91 points

TYSON STELZER, HALLIDAY WINE COMPANION

"All the distinctive, generous character and flesh of grüner is tactically bolstered by wild fermentation in seasoned French oak barriques. Cleverly, maturation took place in a tank to maintain freshness. Golden Delicious apples, custard apples and star fruit hold out, uniting with vanilla cream on a long and full finish. Ready." (19 Jul, 2022)