



MILLBROOK

Winery

REVIEWS AND PRESS

PETER FORRESTAL, *THE SUNDAY TIMES*, NOVEMBER 2005

STM Top 100 West Australian Wines

2003 Millbrook Shiraz Viognier 18.5/20 (\$32)

Gold medal at the Perth Hills Wine Show from the region's top producer; an aromatic red with dense, vibrant, brambly, briary flavours, fleshy texture and fine, ripe tannins.

RAY JORDAN, *THE WEST MAGAZINE*, OCTOBER 2005

2004 Millbrook Viognier (\$22)

Summer in a glass (\$15 to \$25) – This wine is starting to become something of a benchmark for the variety in WA. Lovely fresh orange blossom and musky characters with some citrus and honeysuckle complexity. The lush palate unctuousness is delicious.

JOHN JENS, *WESTERN SUBURBS WEEKLY*, OCTOBER 2005

White 'buzz' – Viognier is the new "buzz" white wine variety of the Australian wine industry ... it is the beautiful Millbrook winery and vineyards in the forested valley behind Jarrahdale (only 45 minutes from downtown) that is becoming one of the variety's leading exponents ... clearly the best value Viognier of the masked line-up on my card was the classy 2004 Millbrook unwooded release (17.7 points and \$20) which has typical intense and dense, fresh, lovely, round and young varietal characteristics.

In the red Shiraz Viognier class, I placed the 2003 Millbrook (18 points and \$32) behind the best reviewed example of this blend available currently, the Yering Station reserve 2003 (18.1 points \$65). The Millbrook, with its dense, full and ripe structure, its pungent and appealing McLaren Vale-style fruit and its sophisticated winemaking and oak influences also gained the award for best West Australian Shiraz recently at the 2005 Sheraton Wine Awards.

PETER FORRESTAL, *THE SUNDAY TIMES*, SEPTEMBER 2005

Kings of the Hills – There has been much progress in the past five years or so in the Perth Hills region. The hobby vineyards have been aided by the presence of two major wineries – Millbrook and Western Range ... I was most impressed by the 2003 Millbrook Shiraz Viognier (a gold medal winner), which showed in strong company at the annual Millbrook Viognier tasting. It's aromatic with dense, vibrant, brambly, briary flavours, fleshy texture and fine, ripe tannins. Millbrook's 2003 Chardonnay is much more clearly of the variety but with very strong cedary oak characters. It has lifted spicy oak on the nose, intense, rich, concentrated fruit and a wonderful mouth feel.



RAY JORDAN, *THE WEST AUSTRALIAN*, SEPTEMBER 2005

Look for the wow faction in viogniers – In WA, one of the best exponents of Viognier is Millbrook's Tony Davis. It was good to put Kirk and Davis together to capture their thoughts and taste their wines. Davis' Millbrook Viogniers have been consistent medal winners recently and, like Kirk, he has put together some very tidy Shiraz Viognier blends. The 2003 won a gold medal at the Sheraton wine awards recently. This year's tasting featured 12 Viogniers and six Shiraz Viogniers. It was a tasting with many highlights and gave the 70-odd people there a wonderful journey through some of the world's finest Viognier-based wines. Of the Aussie wines, the Millbrook 2004 (\$22) was terrific with its piercing and tight citrus spectrum. Deliciously rich and peachy with a fine mineral thread. It shows the quality of Viognier coming from this increasingly prominent WA producer. I also liked the Millbrook Shiraz Viognier 2003 with its opulent richness

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RAY JORDAN, *THE WEST AUSTRALIAN*, SEPTEMBER 2005

2003 Millbrook Shiraz Viognier (Gold Medal)

Psst ... secret's out on awards – The Shiraz class came up with a surprise with the Millbrook entry just pipping the Houghton Shiraz 2001. Perhaps not really a surprise but more the fact that the Millbrook Shiraz was a classic example of the merging modern style—well for Australia anyway—of Shiraz Viognier. I like the Millbrook because it tends to understate the Viognier and not let it dominate, as so many other examples of this style have tended to do.

SCOOP MAGAZINE, SPRING EDITION 2005

2003 Barking Owl Shiraz Viognier (Bronze 15.8)

Best in the West, the Reds – Top notes of musk and cedar spice merge with subtle aromas of black plums and smoky oak. This intriguing mix is replicated in the complex, medium-weight palate. A luxuriant mouth-feel, part rich fruit, part firm tannins and a tad too much alcohol, powers a prolonged finish. It can be enjoyed now with richly flavoured foods, or would benefit from additional bottle age.

2003 Barking Owl Chardonnay (Bronze 15.8)

Best in the West, the Whites – Smart blend of Geographe and Perth Hills fruit. Subtle aromas of baked apple and cashew nuts. Well balanced, medium-bodied wine showcasing a mélange of honeyed, nutty lees character and hints of citrus.

MIKE ZEKULICH, *HOMES & LIVING MAGAZINE*, SPRING EDITION 2005

2004 Millbrook Viognier

Emerging wines – Creating most interest in WA is the Viognier variety. At Jarrahdale, Millbrook made Viognier its flagship white because of its distinctive fruit character along with palate weight and texture. The winery produces a reserve from estate fruit and a grower's wine from grape purchases.

WINESTATE, JULY/AUGUST 2005

2004 Millbrook Viognier ★★★★★

A big, ripe, alcoholic wine but it is still fresh and balanced. Excellent apricot lift to the nose. Intensely flavoured – long, warm and spicy. \$22



2004 Sauvignon Blanc ★★★★★

A great example of a Sauvignon Blanc style. Intense, pungent varietal aromas reminiscent of freshly mown lawn. Excellent herbal flavour intensity on the long, weighty palate. \$20

THE WEST AUSTRALIAN, JULY 2005

Sunday dining not too far – The menu at Millbrook is guided by Chef Ben Dufall and is restrained, simple, honest fare designed to fit hand-in-glove with wine. Millbrook is a surprising, quality establishment in the middle of some great bush less than an hour drive from the city. It's worth loading the kids or some friends into the back of the station wagon for a weekend drive into the Hills. (Score 15/20)

SCOOP MAGAZINE, WINTER EDITION 2005

2002 Millbrook Cabernet Merlot (Awarded: Bronze 16.5)

Complex scent of sweet blackberry and eucalypt. Attractive mouth-feel as the lightweight fruit vies with oak for prominence. A soft, persistent finish completes a sound wine that can be enjoyed now or will reward short to medium-term cellaring.

SCOOP MAGAZINE, AUTUMN EDITION 2005

New Release Whites

2004 Millbrook Sauvignon Blanc (Awarded: Bronze 15.5)

Balanced wine delivering penetrating, classic varietal flavours that remain so long in the mouth that it could be arrested for loitering.

New Release Reds

2003 Millbrook Barking Owl Cabernet Merlot (Awarded: Silver 17)

Millbrook is not only known for its scrummy food, but the wines aren't half bad either. We enjoyed the structure of this red along with the mouth-feel and finish. Decent drinking at a commendable price.

AUSTRALIAN WINE SELECTOR, VINTAGE 2005

2004 Millbrook Viognier

Even though it is an unwooded wine, don't mistake it for a delicate, light bodied drink. It shows all the generosity of flavour and body we have come to love from Viognier. Heady honeysuckle, apricot and peach aromas combine with good mid-palate fullness and lingering alcohol warmth.

WEST COAST MAGAZINE, MARCH/APRIL 2005

Head for the Hills. The Millbrook 2002 Shiraz is entirely estate-grown fruit and contains a tad of Viognier which contributes enticing, exotic fragrances. At \$32 retail it's up there with the Vasse Felix, the Peel Estate, the Happs Three Hills and the Houghton Gladstones. And it's got the quality to be there. On the palate it's quite dry with attractive full-bodied plummy, chocolate flavours. Rich, intense and with a long finish it should reliably age quite gracefully for 12–15 years. Millbrook also produces Barking Owl wines and the 2002 Shiraz at \$17 is a good value number made mainly from Geographe fruit with a portion from the Great Southern and a touch from the estate. Oh, and a fine measure of Grenache. It's medium-bodied and quite rich with



cherry flavours and the trademark pluminess of Shiraz. We like the persistence of the fruit, the long dry finish and the overall complexity.

QANTAS MAGAZINE, MARCH 2005

It's hard to beat the setting at Millbrook: a striking building wrought from stone and jarrah overlooking water, surrounded by lawns, gardens, vineyard, orchards and state forest (complete with kangaroos on the adjacent hillside in the late afternoon). Brad Richards's food, too, is worth the one-hour trip from central Perth. The Millbrook wines are impressive, especially the Viognier and the Shiraz.

HOMES & LIVING, AUTUMN 2005

Vintage Viognier. Millbrook Winery in the Perth Hills has an impressive record with this variety, and is impressing judges coast-to-coast with recent vintages. Their 2003 Viognier Reserve displays fragrant apricot, honeysuckle and jasmine characters with hints of sweet spice. The palate is packed with generous apricot and peach flavours of good intensity, with balanced acidity complementing the firm spicy finish. A different style, the 2004 Viognier has an opulent nose of apricots, pineapple and lychees. The palate has good weight and displays rich apricot, peach and tropical flavours and finishes with a pleasant spicy edge. These are both great wines to enjoy now ...

SCOOP MAGAZINE, SUMMER EDITION 2004-05

2004 Millbrook Viognier

This is the one West Australian wine company to focus on Viognier, and its attention to detail is shown in the quality of this wine, which is widely popular. It has an intense aromatic nose, with rose blossom, peaches and apricots and a long, rich, well-textured palate. Distinctly Viognier, but without the overpowering blowsiness that the variety can show. At 15 per cent alcohol, it's not for the faint-hearted.

HOMES & LIVING, SUMMER 04/05

Millbrook magnetism – 2004 Sauvignon Blanc – exhibiting tropical fruit, zesty lemon and gooseberry aromas, it attacks with lemon citrus flavours, expanding into passionfruit characters with a crisp acid finish. The 2004 Barking owl Semillon Sauvignon Blanc has an attractive nose of melon and tropical fruits, with green apple, citrus and melon flavours, and subtle late spiciness.

WINESTATE, NOVEMBER/DECEMBER 2004

2004 Barking Owl Semillon Sauvignon Blanc ★★ ★ ½ New Releases

2004 Millbrook Sauvignon Blanc ★★ ★ ½ Sauvignon Blanc & Blends

THE WEST MAGAZINE, GREAT WHITE WINE TASTING, NOVEMBER 2004

2004 Millbrook Sauvignon Blanc

Plenty of lovely zesty passionfruit in here with other ripe tropical characters. Intriguing minerality and fine acid adding complexity. A little sprinkling of dried herbs to close.



2004 Millbrook Viognier

This wine is becoming something of a benchmark for this variety. It has all the orange blossom and lychee character of the variety with a slightly unctuous palate balanced by crisp acid. Lovely alternative wine and worth a try.

THE SUNDAY TIMES MAGAZINE, NOVEMBER 2004

2003 Millbrook Viognier “Reserve”

An expensive example of the Viognier grape from a Perth Hills winery that is performing very well. There is a cheaper Millbrook Viognier (\$22) – it’s good but not as impressive as this. A tight, lean, focussed and powerful white.

DECANTER WINE AWARDS, OCTOBER 2004

2001 Millbrook Cabernet Sauvignon Merlot

Silver – bright mid-red. Very ripe style, minty Cabernet. Very cassis. Rich, luscious.

2003 Barking Owl Chardonnay

Bronze – pale, fresh and creamy; touch of ripe pears and a hint of smoke; fresh and light with good barrel fruit character; good depth acid and quite long.

WEST COAST MAGAZINE, OCTOBER 2004

2004 Millbrook Viognier

Lovers of the variety should mark early September in their diary for next year as Millbrook Winery at Jarrahdale plans its third Viognier tasting for around that time. This year’s exercise was well patronised and turned up some terrific examples. Keep a look out for the Millbrook 2004 that has just been released. At \$22 it is well priced and a good introduction to this very different varietal wine.

WESTERN AUSTRALIA RAY JORDAN’S GUIDE TO WINE 2004/05

2003 Millbrook Viognier – *Best Whites* category

AUSTRALIAN GOURMET TRAVELLER, 2005 RESTAURANT GUIDE

The 2005 guide features the top restaurants, bistros and cafes across Australia.

Best Winery Restaurants – Heaven is eating a warm gorgonzola and field-mushroom tart as you look out over the Millbrook Winery’s marron-filled lake.

JAMES HALLIDAY WINE COMPANION 2005 EDITION

The wines under both the Millbrook and the Barking Owl label are of consistently high quality.

2002 Millbrook Chardonnay	Rating 93/100
2001 Millbrook Cabernet Merlot	Rating 92/100
2001 Millbrook Shiraz	Rating 91/100
2003 Barking Owl Semillon Sauvignon Blanc	Rating 90/100



WINESTATE, CABERNET & BLENDS TASTING, SEPTEMBER/OCTOBER 2004

2001 Millbrook Cabernet Sauvignon Merlot ★★★★★

2002 Barking Owl Cabernet Merlot ★★★★★½

RAY JORDAN, THE WEST AUSTRALIAN, SEPTEMBER 2004

Viognier floods the market. At the recent Millbrook annual Viognier tasting, 16 Viogniers from around the world were on display, demonstrating the differences in style, regional origin and quality. In some ways it's appropriate that the tasting was at Millbrook because, with Yalumba, it has been producing the best Australian Viogniers.

The **Millbrook 2003 (\$35)** was fermented in French oak barriques and left on lees for eight months. It had a beautiful, scented fragrance with orange and light musk characters. There's almond influence with mineral edges. The palate has richness but it's precisely balanced with great length and controlled weight. The palate has a purity about it but still retains a sense of Viognier oiliness. Terrific wine.

RAY JORDAN, THE WEST AUSTRALIAN, AUGUST 2004

2002 Millbrook Shiraz

A little dash of Viognier into the densely flavoured Shiraz has provided an exhilarating lift. Spicy and fruity with stacks of licorice and savoury plum flavours. The oak and slightly assertive tannins prove a powerful engine room structure to support the hugely intense and concentrated fruit. Great medium-term cellaring potential. A revelation from the Perth Hills. 90/100

WINESTATE, JULY/AUGUST 2004

Travel Briefs, Alan Hill, Central Western Australia

Delicious lunches in the forest – Millbrook, a boutique winery at Jarrahdale, 45km south-east of Perth, is at picturesque Chestnut Farm, nestled among virgin jarrah forests. The tasting room and café offer a selection of luncheon dishes to enjoy in the café, on the deck or from a picnic basket by the lake. A fully-equipped picnic hamper (including a picnic rug) may be ordered, packed with your menu selection, and, of course, a bottle of Millbrook wine.

WINESTATE, CENTRAL WESTERN AUSTRALIA TASTING, JULY/AUGUST 2004

2001 Millbrook Shiraz ★★★★★½

2001 Millbrook Cabernet Sauvignon Merlot ★★★★★

2003 Barking Owl Semillon Sauvignon Blanc ★★★★★

2002 Millbrook Chardonnay ★★★★★

RAY JORDAN, THE WEST AUSTRALIAN, JULY 2004

Old vineyard wins rare reputation – These days the vineyard [Lake's Folly] is owned by Perth businessman and owner of Jarrahdale winery and vineyard Peter Fogarty ... A recent tasting of both the chardonnay and the cabernet blend confirmed to me that these wines deserve to be placed among Australia's elite. These wines are available at Millbrook Winery in Jarrahdale or by joining the mailing list.



HOMES & LIVING, WESTERN AUSTRALIA, AUTUMN 2004

No longer Perth's best-kept secret, a trip to Jarrahdale's Millbrook Winery Estate is now a regular diary date for those in the know. Nominated for a 2003 Royal Australian Institute of Architect's award, Millbrook Winery's grand cellar door, winery and restaurant is proof of a successful combination of expertise and teamwork.

AUSTRALIAN GOURMET TRAVELLER, 2004 RESTAURANT GUIDE

The 2004 guide features the top restaurants, bistros and cafes across Australia.

Western Australia Regional – Heaven is a mound of duck rillettes with cumquat and onion relish overlooking the winery's pretty marron-filled lake. It's classy, user-friendly fare in a picturesque setting.

WINESTATE, ANNUAL 2004

2001 Barking Owl Chardonnay ★★☆☆ Best Wines of 2003

Mid-yellow in colour. A complex bouquet that combines spicy oak and ripe stone-fruits with subtle nutty and flinty nuances. Lovely flavour weight in the mouth; refined peachy and pear notes with bacon bone and savoury oak; very good length on the finish.

2001 Millbrook Shiraz ★★☆☆ Best Wines of 2003

Vanilla oak and red berry fruit aromas. Well handled caramel oak flavours mingle with the sweet, jammy fruit flavours. "A classy wine," said one judge.

2001 Barking Owl Cabernet Sauvignon Merlot ★★☆☆ Best Wines of 2003

A pretty, perfumed varietal cabernet nose; lots of violets – "best nose out of this group". A lovely medium-bodied palate with great balance of sweet fruit and furry tannins. A long, toffee-like finish.

RAY JORDAN'S GUIDE TO WESTERN AUSTRALIA WINE 2003/04

2002 Millbrook Viognier – Best Whites category

WEST COAST MAGAZINE, JAN-FEB 2004

In WA, Viognier is being championed by ... Peter Fogarty of ERG fame, and his Millbrook Winery in the Perth Hills just out of Jarrahdale.