



# MILLBROOK

Winery

## REVIEWS AND PRESS

### **GOURMET TRAVELLER WINE, OCT/NOV 2008**

*100 Top New Releases*

#### **2007 Millbrook Limited Release Chardonnay ★★★★★**

A powerful wine, marvellously layered and full of interest. A light hint of acetate probably from wild yeast, a touch of cedary barrel character allied with grapefruit and melon. An intense, vibrant wine with lots of detail.

### **HUON HOOKE, SYDNEY MORNING HERALD, GOOD LIVING GUIDE, OCTOBER 2008**

*Top Aussie red*

#### **2005 Millbrook Estate Shiraz Viognier**

This powerhouse Perth Hills Shiraz has a hint of viognier, ironstone mineral aromas with spices and lush, dark-fruit flavours. Impressive concentration, structure and length. **94/100**

### **RAY JORDAN, WEST WEEKEND MAGAZINE, OCTOBER 2008**

*Viognier's vagaries*

The encouraging thing about this year's tasting was the strong showing of the Australian wines, with local producers Millbrook and Capel Vale right up among the best.

#### **2007 Millbrook Estate Viognier (\$35)**

This wine is all about texture and flesh rather than aromas. It's quite muted on the nose but the rich and unctuous palate really bursts into life. It has long rich flavours of cream, nutty and apricot nectar with a little citrus to spruce it up. The palate has a lively zing to the finish which makes it very appealing. A recent trophy winner in Perth. **92/100**

### **WINESTATE MAGAZINE, SEPTEMBER/OCTOBER 2008 & WINESTATE ANNUAL EDITION 2009**

*Winestate's best wines of 2008*

#### **2005 Millbrook Estate Shiraz Viognier ★★★★★**

Dense brooding nose that is a mix of briary fruit, chocolate and mocha. The well-structured, robust palate offers lovely long, lingering, ripe blueberry flavours with a firm and sweet finale.

*Winestate World's Great Shiraz Challenge III*

*(Number tasted: 790, Awarded Gold: 25)*

**No 1 WA Shiraz, No 1 Australian Shiraz Viognier**

#### **2005 Millbrook Estate Shiraz Viognier**

An intense wine loaded with very dark inky/briary fruit and spices on both nose and palate. Heaps of fine tannins and well integrated oak.



**SPICE MAGAZINE, SPRING 2008**

**2005 Millbrook Estate Shiraz Viognier**

From the classic Rhône blend that we have grown to love in Australia, this is an incomparable example of one made right here in the Perth Hills. Quite an unobtrusive wine on first inspection, but gently unfurls its shimmering wings, viognier providing the lift to power glide over the palate. Rich dark plums and coffee bean characters the tannins distinctly chalky. Very impressive fruit intensity and length flitter about in all seriousness of a larger wine.

**JOHN JENS, WESTERN SUBURBS WEEKLY, SEPTEMBER 2008**

*Viognier comes of age*

For the beautifully appointed Millbrook Winery and restaurant in Jarrahdale, just 45 minutes south of Perth, to place two wines among the top seven was an extraordinary achievement in this masked international line up. The Millbrook Regional Viognier 2007 (18pts and \$22), its most reasonably priced wine, also showed outstanding value. The Millbrook Limited Release 2007 Viognier (18.1pts and \$35) is of the modern style. It is long, clean, fresh and dry ... and lingers and lingers.

**WINESTATE, JULY/AUGUST 2008**

*Varietal tasting Cabernet Sauvignon and Blends*

**2005 Millbrook Cabernet Sauvignon Malbec ★★ ★**

Minty, fresh nose with a bright jubey/tomato leaf bouquet. Cinnamon, nutmeg and black olive flavours capture the attention from beginning to end.

**SCOOP, WINTER 2008**

*Red hot regional wines – top five Cabernet, Shiraz and Merlot*

**2007 Millbrook Estate Merlot**

*Pick of the Region*

**2007 Millbrook Estate Merlot (Awarded: Silver)**

This is a grown-up merlot for drinkers who can appreciate a dry, blueberry and redcurrant-laced drink with non-Christmas pudding flavours, built upon a skeleton of big, dusty tannins that carry the wine's flavours from start to finish. Great stuff.

**2005 Millbrook Estate Shiraz Viognier (Awarded: Bronze)**

As long-time champions of Viognier, the good folk at Millbrook expertly demonstrate that when it comes to blending the white grape with Shiraz, less is certainly more – the Viognier component of this wine is there for texture rather than taste. Beautifully restrained earthy plum flavours are shuttled across the palate by juicy acidity and finely knit tannins to create a wine of grace, length and elegance.

**2005 Millbrook Cabernet Merlot (Awarded: Bronze)**

An attractive, complex mouthful of spice, blackberries and mulberries makes for delicious winter drinking from the top of the bottle to the bottom. And sure, there might be a smidge of greenness on the nose and palate (in a good way though, think eucalypt complexity), but consider each glass as an extra daily serve of veg.



**2005 Barking Owl Cabernet Sauvignon Merlot (Awarded: Bronze)**

Cinnamon-like spices and clean berry aromas and flavours are attractive and enjoyable in this fuller style of wine. It's fresh and firm with good palate length.

**HUON HOOKE, THE SYDNEY MORNING HERALD, JULY 2008**

*Uncool but still tops – Chardonnay's bad press is undeserved: it still sells best*

**2007 Millbrook Limited Release Chardonnay**

Awarded Gold Medal (18.5/20 or 95/100 or better) in line-up of top Australian Chardonnays

**RAY JORDAN, THE WEST AUSTRALIAN FRESH, JUNE 2008**

**2007 Millbrook Estate Viognier**

Lighter style than previous vintages. Orange blossom and citrus aromas reveal this as classic Viognier. The little touch of ginger and spice adds to the appeal. The palate is rich with opulent fruit intensity and palate weight presented with style. **91/100**

**WINESTATE, MAY/JUNE 2008**

*Cabernet Blends 2005 – 36 tasted, 18 recommended*

**2005 Millbrook Cabernet Sauvignon Malbec ★★★★★**

Powerful stewed plum fragrances lift out of the glass. There's also some wood and some mint. Sweet and juicy in the mouth with great flavour length that lingers on. Quite a warm palate, with a good tannic grip.

**2005 Millbrook Estate Shiraz Viognier ★★★★★**

An intense wine loaded with very dark inky/briary fruit and spices on both nose and palate. Heaps of fine tannins and well-integrated oak. Needs food!

**RAY JORDAN, THE WEST AUSTRALIAN FRESH, MAY 2008**

*Top Chardonnays*

**2007 Millbrook Limited Release Chardonnay**

One of the classiest chardonnays yet from the Hills producer. The fruit is sourced from the Geographe region. It has a fine lean palate structure. Touches of grapefruit and nectarine with a little white peach depth. The oak is neatly merged and overall this presents as a very sophisticated chardonnay. **93/100**

**JOHN JENS, WESTERN SUBURBS WEEKLY, MAY 2008**

*Barking Owl has bite* – The stunningly situated Millbrook Winery and restaurant are nestled over a large marron dam in the steep tree-covered hills behind Jarrahdale only 45 minutes south of Perth. The views over the hills and valley are so good that visiting tourists could find lunch in the winery to be a highlight of a trip to WA. The winery has chosen to create its imagery around the still reasonable rare Viognier variety, which as the experienced tasters will tell you, has the twin attributes of a viscous texture and the dried apricot flavours on both the bouquet and palate that are dead giveaways to those guessing the variety in masked tastings. Millbrook may not always get the credit it deserves for its three high quality examples of this variety, the most reasonably priced of which is the estate release from 2007 that is one of the best value examples available in WA.

Millbrook also produces consistent gold medal and trophy winning shiraz viognier and chardonnay and the 2006 Sauvignon Blanc gained the highest points for this variety in the 2006



Brisbane, Melbourne and Adelaide wine shows. Millbrook's second label Barking Owl, is named after the local owl species. In contrast to many reasonably priced red wines, this youngster shows rich and intense although still closed fruit that is coated by some fine and persistent classy oak tannins. While obviously still very young, the fruit components are already developing a seamless quality and this wine's strong and appealing red berry flavours leave a lovely and clean aftertaste.

**RAY JORDAN, *THE WEST AUSTRALIAN FRESH*, MAY 2008**

*Wine for food and food for thought – top cab merlots*

**2005 Barking Owl Cabernet Sauvignon Merlot**

Medium-bodied blend with stacks of ripe controlled flavour. Blackcurrant and soft fruit cake richness. Soft and supple palate with fine ripe tannins and understated oak. **87/100**

**RAY JORDAN, *THE WEST AUSTRALIAN FRESH*, MAY 2008**

*Viognier adds shiraz-zamatazz*

**2007 Barking Owl Shiraz Viognier**

Very nice example of this blend. Spicy plum notes with supple fleshy fruit on the palate. It's balanced and delicious with abundant dark berry flavours gently merged with older oak. Remains a fruit-driven wine. **88/100**

***SCOOP*, AUTUMN 2008**

*Top 5 under \$20*

**2007 Barking Owl Rosé (Awarded: Bronze 16.5)**

The confectioned bouquet with a hint of murky delight gives way to an intense, yet dry and rounded and perhaps creamy palate crammed with cherry and a sprinkling of herbs. Buy the case and drink by the bottle with food and friends.

***GENTLEMAN'S QUARTERLY*, APRIL/MAY 2008**

**2005 Barking Owl Cabernet Sauvignon Merlot**

This range is a consistent performer raising the bar in value for money. The excellent depth of colour is a measure of its condition. Has fragrant berry fruit and exotic spice aromas, with liquorice and charry oak underpinnings. Appealing for its moderate weight and smooth lingering tannins.

**PETER FORRESTAL, *GOURMET TRAVELLER*, FEB/MARCH 2008**

**2006 Millbrook Viognier**

I first came across this intense yet delicate and fine Viognier while judging at the 2007 Perth Hills Show, where it won the top award: the first time a white had won Wine of the Show in the 11-year history of the event (it beat the 2005 Millbrook Shiraz Viognier). This is delightfully aromatic with lavender and dried herb aromas, rich and concentrated dried apricot flavours, impressive weight and viscosity yet a vibrant core, tight structure, admirable finesse and a beguiling aftertaste.

***SCOOP*, SUMMER 2007**

**2007 Millbrook Limited Release Viognier (Awarded: Bronze 16.5)**

This is a very fruity wine in all respects, from the rich, perfumed nose to the fruity mid-palate, full flavour and crisp clean finish. A very nice drink at any time.



**2007 Millbrook Estate Viognier (Awarded: Bronze 15.5)**

This wine has a lifted, lightly perfumed nose. Clean and well made, this wine is ready to drink now.

**RAY JORDAN, *THE WEST AUSTRALIAN FRESH*, NOVEMBER 2007**

*Summer Wine Guide Best Whites \$15–20*

**2006 Millbrook Viognier (\$21.55)**

Another cracking Viognier from Millbrook, who are leading the way in WA with the development of the variety. A delicious mix of apricot and peach with a little spicy ginger tarding things up. Wonderful perfume and an unctuous rich palate. A meal in itself.

**2007 Millbrook Sauvignon Blanc (\$19.85)**

Exotic wild dried herbs on the nose with a hint of gooseberry herbaceousness. Lovely seductive palate with texture and flavour. Very long.

***GOURMET TRAVELLER WINE*, OCT/NOV 2007**

**2006 Millbrook Viognier**

*Qantas Inflight Guide to Wine* – This has a boisterous bouquet of ripe apricot and almond kernel, plus hints of star anise and preserved lemon. Its dense and intense palate delivers everything one expects from this exuberant variety, with a final flourish of bright acidity restraining any tendency to heaviness or excess.

**NICK BULLEID MW, *GOURMET TRAVELLER WINE*, OCT/NOV2007**

**2005 Millbrook Viognier ★★ ★★**

*Filling in the Blanc, Star Performers, Viognier* – 2005 Millbrook (Western Australia \$22) appealed to Forrestal who found it “complex and marvellously viscous, with a creamy unctuous texture”. It’s certainly a full-bodied and richly flavoured wine, but skilful use of oak has added some savoury complexity.

**MAX ALLEN, *THE WEEKEND AUSTRALIAN MAGAZINE*, OCTOBER 2007**

Altitude’s a wonderful thing. The vineyards scattered among the hills to the east of Perth enjoy cooler summer nights than the vineyards down closer to the city. As a result, grapes grown up here can have more complex fruit flavours. The hills’ best-known winery is Millbrook, and for good reason: the wines – rich, impressive Viognier, increasingly lovely, refined shiraz – get better with each vintage.

**RAY JORDAN, *WEST WEEKEND MAGAZINE*, OCTOBER 2007**

In Australia, along with Yalumba, the other producer making a significant statement with the variety [viognier] is the Jarrahdale-based Millbrook, which releases three viogniers each year including an excellent entry-level wine for a little more than \$20. The depth and quality of Millbrook’s viogniers are clearly evident with the Regional 2006 (\$22), the Estate 2005 (\$35) and the Limited Release 2007 (\$35), all of which rated very high on my score sheet. I strongly recommend the Regional if you want to put your toe in the water and see whether you like the style.



**SCOOP, SPRING 2007**

**2006 Millbrook Limited Release Chardonnay \$35 (Awarded: Gold 18.5)**

Toasty oak on the nose hints at the intensity and richness lurking beneath the surface of the wine. Ripe stone fruit keeps time with racy acidity and cashew overtones to create a wine of power, complexity and length. An outstanding example of New World chardonnay.

**PETER FORRESTAL, THE SUNDAY TIMES MAGAZINE, AUGUST 2007**

*Head for the Hills* – In recent times, this show has been a battleground between the region's two largest wineries, Millbrook in the south and Western Range in the north. In 2007, Millbrook took the honours narrowly winning Best Exhibitor from Western Range and having two of its own wines battling for Best Wine of the Show. The winner was the 2006 Millbrook Viognier (\$22) – the first time in an 11-year history that a white has beaten a red. It's an ethereal white with excellent viscosity and pristine flavours that linger. It edged out the 2005 Millbrook Shiraz Viognier (\$32).

**WINESTATE, JULY/AUGUST 2007**

**2004 Barking Owl Cabernet Sauvignon Merlot Malbec 2004 ★★★★★**

Pungent nose loaded with blackcurrants, spices and toasty oak. Ripe, rich and fleshy in the mouth, with flavours of blackcurrants balanced by great oak. \$18

**RAY JORDAN, THE WEST AUSTRALIAN FRESH, JULY 2007**

**2006 Millbrook Limited Release Chardonnay**

It's brimming with stone fruit with a little nectarine and citrusy grapefruit adding a touch of tartness. A rich and almost opulent palate, controlled with plenty of acid and a good deal of oak. It's richly textured and with superb mouth feel. **91/100**

**RAY JORDAN, THE WEST MAGAZINE, JULY 2007**

**2006 Millbrook Viognier \$22**

Quality ★★★★★ Value ★★★★★ Availability ★★½

Another cracking viognier from Millbrook which is leading the way in WA with the development of the variety. A delicious mix of apricot and peach with a little spicy ginger tarting things up. Wonderful perfume and a palate-coating richness. A meal in itself.

**RALPH KYTE-POWELL, THE AGE EPICURE, JUNE 2007**

**2004 Millbrook Shiraz Viognier ★★★★★½**

It has exotic spice and slight undergrowthy edges to ripe berry character, and the warm palate is long and satisfying. Smooth and likeable.

**PETER FORRESTAL, THE SUNDAY TIMES STM, JUNE 2007**

**2006 Millbrook Viognier \$22**

Millbrook in the Perth Hills have specialised in this delightful white: fresh and aromatic with dried herbs and apricots, good viscosity and a lovely aftertaste.



**JOHN JENS, WESTERN SUBURBS WEEKLY, MAY 2007**

*WA: bottlers of white gold* – This is easily the most satisfying and classy Australian Sauvignon Blanc this year. It is clean, classy and fresh; beautifully textured, elegant, refined, and, at \$19.85 fairly priced. 18.1 points.

**KEN GARGETT, THE COURIER MAIL, APRIL 2007**

**2006 Barking Owl Semillon Sauvignon Blanc \$16**

Some strong sauv blanc notes here. Quite a herbal, mid-length style with some pleasant limey touches. Rating 87

**RAY JORDAN, THE WEST MAGAZINE, APRIL 2007**

**2006 Barking Owl Semillon Sauvignon Blanc \$16.50**

Quality ★★★★★ Value ★★★★★ Availability ★★★★★

A simple and fruity blend showing dominant passionfruit and ripe honeydew melon flavours. This is the second label for Perth Hills-based Millbrook and provides excellent value for money drinking. Easy drinking no brainer for current quaffing.

**POST, APRIL 2007**

*It's not far to this watering hole* – At Millbrook they're getting a whole lot sexier. A major focus is viognier, which is offered in two white styles, one wooded, one not, and which turns up in the shiraz viognier blend, modelled on a similarly full-bodied and aromatic style championed by France's Cote-Rotie region. The food here, under chef Scott Harpham, is classy and full-flavoured. I doubt you'll find better on the Perth-to-Bunbury route.

**THE WEEKEND AUSTRALIAN, APRIL 2007**

*Travel and Indulgence* – Millbrook is gaining a reputation for its elegant viogniers. In hilly, wooded country 40 minutes south of Perth, the impressive mod-Med winery overlooks a marron-filled lake and you'll find fresh marron on the menu most of the year.

**WINESTATE, MARCH/APRIL 2007**

*Varietal Tasting Chardonnay & Blends*

**2005 Barking Owl Chardonnay ★★★★★½**

Very lifted, perfumed nose that has a pleasant musk-like character. Palate is fresh and full of flavours of limes and peaches. The subtle use of oak shows up on the finish.

**MICHAEL ZEKULICH, SINGAPORE TATLER, FEBRUARY 2007**

*The Grand Merger* – An early Australian user of viognier in shiraz is Millbrook in the Perth Hills, 45km south of the city where the landscape closely resembles that of Cote Rotie. There, the grapes of two varieties are picked at the same time and co-fermented after the layering of the fruit, the viognier at the bottom of the fermenting tank and the shiraz at the top. The winery has found that four to five per cent of viognier is just the right amount to generate superb vibrancy in the colour, while adding perfumed and violet lift to the aromatics and palate. It also adds elegance and accentuates the rich shiraz flavours, such as chocolate, plum and liquorice, while softening the tannins.



In blind tastings, it's proved a David against the Goliaths. For at \$42 a bottle, it's won many accolades when compared to more expensive wine from Cote Rotie.

**THE ADVERTISER, JANUARY 2007**

**Millbrook 2006 Sauvignon Blanc – Top Gold, Trophy 2006 The Royal Adelaide Wine Show**  
*Stylish rebirth of old winery* – It was known as Chestnut Farm and it was here that some of the first vines were planted in WA almost 150 years ago. Today it is known as Millbrook Winery ... this old-style chateau on the edge of a tranquil lake houses new-age winemaking technology linked to computer-monitored vineyards. The Millbrook Sauvignon Blanc 2006 – judged Best Sauvignon Blanc in the Adelaide Wine Show – came from WA's south-west, and an exceptionally good vintage.

**PETER FORRESTAL, QUAFF 2007**

**2005 Millbrook Viognier \$22**

Leading Perth Hills winery Millbrook has made a specialty of the Rhone variety, viognier. This is their cheapie but it's very impressive: dense, opulent, concentrated apricot kernel, stone fruit flavours, excellent viscosity and memorable aftertaste.

**TONY PATERSON MW, WINE – WHAT TO DRINK 2007**

**2005 Millbrook Viognier \$20**

Millbrook Viognier is a fruit-driven, weighty style with lots of very ripe, sweet fruit flavours. It has the floral tones on the nose and apricot flavours on the palate so characteristic of Viognier.

**2004 Barking Owl Cabernet Sauvignon Merlot Malbec \$18**

The wine opens with wonderful aromatics – red berries, some leafiness and a background of earth. The palate has even flavours from beginning to end and there is some freshening, balanced acidity.

**2005 Barking Owl Semillon Sauvignon Blanc \$16**

This is a delightful drop from the Western Australian producer Millbrook. It is a dainty wine with playful aromatics and a fruity, rounded palate. The palate is gently flavoured with white nectarine fruit and the finish is fresh and soft.

**PETER FORRESTAL, QANTAS MAGAZINE, DECEMBER 2006**

**2005 Millbrook Estate Viognier \$31.50**

*Summer sipping wine* – Millbrook specialises in viognier and makes three very good examples. Most impressive is the Estate: delicate, fresh and lively with apricot kernel flavours, impressive depth and weight lingering viscosity and a long, gentle finish.

**MAX ALLEN, THE WEEKEND AUSTRALIAN MAGAZINE, NOVEMBER 2006**

**2005 Millbrook Viognier \$22**

*White from the West* – Millbrook Winery, just south of Perth, has made a real effort with the viognier grape, and produces several different versions. I prefer this – the “basis”, affordable one – with its soft, ripe (14.5 per cent alc) juniper-scented richness.



**RAY JORDAN, *THE WEST MAGAZINE*, NOVEMBER 2006**

*White wines \$15–\$20*

**2006 Millbrook Sauvignon Blanc \$19.95**

With all the interest in Millbrook's viognier, its very good sauvignon blanc can be overlooked. This is exceptional drinking. Love the smoky mineral edge to the palate.

**2005 Millbrook Viognier \$22**

Has become the big player with this variety in WA. Full bodied and slightly unctuous with a delightful fix of ginger and spice working through the stone fruit richness.

**JOHN JENS, *WESTERN SUBURBS WEEKLY*, NOVEMBER 2006**

*A refugee from Rhone* – The Millbrook, in a totally masked line-up, showed delicious and excellent quality fruit of enormous length and intrigue. The winemaking techniques were classy and of a unique style. This is an excellent quality Australian wine. This tasting proved that viognier is well and truly worth buying and that the Millbrook regional and limited release examples are among the best and best value for money in their respective price ranges.

**GAIL WILLIAMS, *SUNDAY TIMES MAGAZINE*, OCTOBER 2006**

*Drink in the views* ★★ ★½

On this sunny day we headed south to one of Western Australia's prettiest settings – Millbrook Winery. We're talking virgin jarrah forest and a rolling landscape, complete with sheep, orchards, grapevines, and a sparkling lake stocked with marron and trout. The modern Aussie food served in the restaurant is worthy of the setting. And as the sun headed further west we agreed it was, indeed, a top spot.

**RAY JORDAN, *THE WEST AUSTRALIAN*, SEPTEMBER 2006**

*Millbrook shows less is more with viognier* – In WA, Millbrook has been a leader in this variety and I have written this year about their three viogniers – the regional, estate and limited releases. Each is quite distinctive from the fresher and quite delicious regional 2005 to the more restrained, but still intense, estate and limited release wines.

**PETER FORRESTAL, *SUNDAY TIMES MAGAZINE*, SEPTEMBER 2006**

*Battle of Hills* – There was a tussle between the region's two biggest and best wineries, Western Range and Millbrook, for the Wine of the Show. The 2004 Millbrook Shiraz Viognier has similar deep, ripe, spice and dark-berry flavours, silky texture and supple, approachable tannins. There were many excellent whites in the Perth Hills Show, none better than the trophy-winning 2005 Millbrook Estate Viognier – restrained, lively, fresh and delicate with wonderful viscosity. Silver medals went to the Millbrook 2005 Limited Release Viognier, which has depth and weight but is a bit oaky for me at present ...

**HUON HOOKE, *GOOD LIVING, SYDNEY MORNING HERALD*, SEPTEMBER 2006**

*Top Aussie Whites*

**2004 Millbrook Chardonnay \$24**

This was clearly the best of the 130 chardonnays in the 2006 Boutique Wine Awards. It's a complex, Burgundy-style with some funky, matchstick hints among its stonefruit and roast



hazelnut aromas. The palate is rich and deep but also refined, with a clean, dry, lingering finish.  
**95/100**

**TIM WHITE, *THE AUSTRALIAN FINANCIAL REVIEW*, AUGUST 2006**

*Judging a wine by its foundations* – From a textural point of view, it was fascinating. The viognier (Millbrook, Western Australia) was easy: it was silky, chewy from the phenolic grip of the grape, and relatively low in acidity.

**RAY JORDAN, *VITA*, WINTER 2006**

**2004 Millbrook Shiraz (\$25)**

*Seeing Red this Winter (\$20 to \$40)* – An elegant refined shiraz. Classic blueberry and cherry flavours with some nice savoury cedary oak adding to the complex mix. The palate shows lovely fine tannins and a focused sustained finish. Plenty of richness but with the structure and middle palate grin to handle some cellaring.

**PETER FORRESTAL, *THE SUNDAY TIMES*, JULY 2006**

**2005 Millbrook Viognier (\$22)**

Leading Perth Hills winery Millbrook has made a speciality of the Rhone variety, Viognier. This is its cheapie, but it's very impressive: dense, opulent, concentrated, stone-fruit flavours, excellent viscosity and memorable aftertaste.

**RAY JORDAN, *THE WEST MAGAZINE*, MAY 2006**

**2004 Barking Owl Cabernet Sauvignon Merlot Malbec (\$18)**

Quality ★★★★★ Value ★★★★★ Availability ★★★★★½

*Barking up the right vine* – If you can find better-quality value for money drinking in red wine than this little gem, then goodonya. This has it all, plump ripe fleshy fruit and delicious flavours, all delivered with a velvety softness. Barking Owl is the second label for Jarrahdale producer Millbrook and I'd have to say this is the best release yet.

**RAY JORDAN, *THE WEST AUSTRALIAN FRESH*, MAY 2006**

*Viognier's voyage of uncertainty* – In WA you only have to look as far as the southern Perth Hills and Millbrook to see viognier being done exceptionally well. It's hardly surprising, because Millbrook winemaker Tony Davis cut his teeth at Yalumba before heading west. Millbrook's viogniers have been consistent medal winners and recently it released a three-tiered range of the variety. There is the standard release and two estate-only sourced wines, both of which are in relatively short supply and available only at the cellar door. Whether you are into viognier or not, these three wines are an exciting development with this variety.

**RAY JORDAN, *THE WEST MAGAZINE*, APRIL 2006**

**2004 Millbrook Shiraz (\$25) Quality ★★★★★ Value ★★★★★ Availability ★★★**

*WA Beauty* – One of the more impressive recent additions to the WA winescape is Millbrook. In just a few years this Perth Hills-based producer has cut its cloth on some exceptional Shiraz and some exciting Viogniers. This wine has been sourced from the cooler climes of Karridale, down south near Augusta, and from the Porongurups. Both areas produce Shiraz that has a delightful fleshy softness and fine tannin structure, which feature strongly in the wine. It shows classic



blueberry and cherry flavours with some nice savoury cedary oak adding to the complex mix. The palate shows lovely fine tannins and a focused sustained finish. Plenty of richness but with the structure and middle palate grunt to handle some cellaring.

**GOURMET TRAVELLER WINE, FEB/MAR 2006**

**2004 Millbrook Chardonnay ★★★★★**

*Australian Whites* – This is a surprise package: it's complex, showing lots of winemaking inputs in its buttery, toasty, nutty aromas and multi-layered palate. A hint of Burgundy-like “struck-match” adds extra interest.

**SCOOP MAGAZINE, AUTUMN EDITION 2006**

**2004 Barking Owl Cabernet Sauvignon Merlot Malbec (Silver 17.5)**

Enjoy this wine from the Perth Hills for its sweet fruit flavours, good structure and richness. It's an enjoyable, flavoursome barbecue red at an affordable price.

**2003 Millbrook Cabernet Sauvignon Merlot (Bronze 16.5)**

Leafy, concentrated varietal fruit flavours and firm tannins make for a powerful, spicy red with good freshness and overall balance.

**QANTAS – THE AUSTRALIAN WAY, FEBRUARY 2006**

*Restaurant Reviews*

The Millbrook experience starts with a stroll from the car park towards the tasting room and restaurant where you begin to take in the tranquil ambience of the vineyards and orchards. It's a pretty good place for a vineyard and a winery, and certainly an excellent spot for a cellar door outlet and lunchtime restaurant. Dishes are focused and flavoursome without being unduly complicated ... The Millbrook wines are very impressive – especially the Viognier and the Shiraz Viognier.