



# MILLBROOK

Winery

## REVIEWS AND PRESS

### **SCOOP, SUMMER 2009**

#### **2008 Millbrook Regional Viognier (Awarded: Silver)**

This is a lovely viognier – fruity, bright, varietal and clean, but also offering balance and avoiding heaviness and the high alcohol that's often seen in Australian viognier. It has a spice, apricot and ginger lift. The palate is rich, smooth, soft and not overbearing, with clean mouth-cleansing acidity on the finish.

#### **2008 Millbrook Estate Viognier (Awarded: Bronze)**

### **GOURMET TRAVELLER WINE, OCT/NOV 2009**

#### *100 Top New Releases*

#### **2008 Millbrook Limited Release Chardonnay ★★ ★★**

This is big, gutsy and overt. There are nutty, stone-fruit and balsamic wild-ferment characters, while the flavour is concentrated on the palate. It has the richness and depth to carry the feral characters.

### **THE WINE & SPIRIT INSIDER, SEPT/OCT 2009**

#### *Top 40 best buys less than \$20*

#### **2007 Barking Owl Shiraz Viognier**

Smells like cherry cough mixture with more cherry characters on the long palate. Interesting style.

### **JOHN JENS, WESTERN SUBURBS WEEKLY, OCTOBER 2009**

#### *Hills a haven for Rhone refugee*

The annual symposiums (this year's was the seventh) pit the three Millbrook viogniers against the finest from Australia, New Zealand, America and France. Against many of the world's most respected names, the Millbrook wines consistently show marvellously. This year, against the world's greatest viognier releases, the mid-range Millbrook Estate Viognier 2008 was placed in the top three on most people's cards. Of the Australian wines my greatest value, and very close to my best wine, was the Millbrook Estate Viognier 2008 (18.7pts and \$35). The wine has everything. It is full, round, soft, luscious and easy. It is elegant, refined and long and has a wonderfully crafted and fine knit texture. This wine has marvellous lingering flavours and it adds graciousness from the winemaking craftsmanship. This is simply delicious.

### **RAY JORDAN, WEST WEEKEND MAGAZINE, OCTOBER 2009**

#### *Viognier comes of age*

#### **2008 Millbrook Estate Viognier**

This is a tight and controlled viognier with a long intensity. Aromas of spices and ginger. Palate has a minerally complexity. The acid is perfectly balanced with a tight control and focus.



Very long in the mouth and layered with complexity and length. Like the touch of lime juice on the finish. **93/100**

**SCOOP, SPRING 2009**

**2008 Millbrook Limited Release Chardonnay (Awarded: Silver 17.5)**

This is a subtle wine that gets better with every glass. It seems to show some solid lees influence that adds a savoury complexity to what are otherwise quiet delicate citrus and nectarine fruit characters. Spicy oak is subtly folded into the wine, and the palate is textured, soft and long. A chardonnay of some finesse.

**2008 Barking Owl Semillon Sauvignon Blanc (Awarded: Bronze 16.5)**

This is a lemony and intensely lifted aromatic wine with Semillon holding sway over the sauvignon. The palate is plump and juicy with straightforward flavour that's clean tasting and tangy, with a long lemon pith finish.

**WINESTATE, SPECIAL EDITION 2009**

*Varietal tasting sauvignon blanc and blends (27 tasted, 16 recommended)*

**2009 Barking Owl Sauvignon Blanc Semillon ★★★★★½**

Distinctly cool climate wine – delicate and floral with some lemonade/citrus characters on the nose and hints of tropical fruit on the palate. Cleansing acidity on the finish.

**2009 Millbrook Sauvignon Blanc ★★★★★**

Sweaty, funky, tropical bouquet with these characters carried over to the very good “modern” style of palate. Great length and depth of flavour.

**NICK BULLEID MW, GOURMET TRAVELLER, AUG/SEPT 2009**

*The best of the West*

**2007 Barking Owl Shiraz Viognier ★★★★★**

Appealed to Hooke, who wrote: “Slightly meaty shiraz, with a trace of spice. Linear palate – taut and fine. Balanced acidity adds to the penetrating quality of the palate.” Bourne and I found the wine's flavours on the oaky side. The tight, medium-bodied style is a good example of the finer style of wine coming from the cool heights of the Perth Hills, when compared with the Swan Valley below. **89/100**

**RAY JORDAN, THE WEST AUSTRALIAN FRESH, AUGUST 2009**

**2007 Barking Owl Cabernet Sauvignon Merlot**

Big bang for your buck. Plenty of dark fruits, dark chocolate and spice with a deep savoury influence. The pallet is medium weight with excellent fruit intensity and length supported with ripe tannin and well-weighted oak. **93/100**

**JAMES HALLIDAY AUSTRALIAN WINE COMPANION 2010**

**Millbrook Winery ★★★★★**

**2007 Millbrook Limited Release Viognier ★★★★★**

At the top of the complexity scale, yet with no oily or coarse phenolic characters; barrel fermentation in older oak has added to texture, complementing the apricot and stone fruit flavours. **Rating 94**



**2008 Millbrook Estate Viognier ★★★★★**

A fragrant bouquet leads into an interesting palate with apricot and a twitch of ginger, oak not part of a quite complex and satisfying palate. **Rating 94**

**2007 Barking Owl Shiraz Viognier ★★★★★☆**

Good colour courtesy of Viognier; a terrific wine at the price, at once showing lifted fruit contributed by the Viognier along with spicy/savoury flavours on the medium-bodied palate, which has energy and drive.

**WINESTATE ANNUAL 2009**

*Best of the West – Regional Tasting*

**2006 Barking Owl Chardonnay ★★★★★**

Simple, citrusy varietal smelling of peaches with a subtle touch of oak. Sweetish palate has good concentration of citrus flavours that taper towards the end.

*Best wines of 2008 – Style Tasting*

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

Dense, brooding nose that's 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.

**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.

**ANDREW JEFFORD, WINES OF THE PLACE, AUGUST 2009**

**2008 Millbrook Limited Release Viognier**

One of the two or three finest Viogniers I've tasted in Australia and an inspiring white wine which ought to rearrange the boundary posts for what is possible and desirable here. The scents, almost eerily, seem to convey texture: glycerol, cream, perfumed balm. The flavours then deliver a thick carpet of unctuous, multi-layered late summer fruits infused with floral essences.

**TIM WHITE, INSIDE OUT, JUNE/JULY 2009**

**2007 Barking Owl Shiraz Viognier**

Has a sort of exotic wood spiciness before getting peppery. Plenty of berries which are stacked on building drying tannins. There's a lovely core of deep fruit and at just 14% which is low for a shiraz these days, the balance is just right. **93/100**

**THE WEST AUSTRALIAN FRESH, JUNE 2009**

*Great red tasting \$15–\$20*

**2007 Barking Owl Shiraz Viognier**

Not hard to see why this scored a gold medal at the Canberra wine show last year. Lush vibrant Shiraz lifted with a sprinkling of floral Viognier spices. Sits beautifully on the palate and delivers to a controlled long finish.



**TONI PATERSON, *HOUSE AND GARDEN MAGAZINE*, JUNE 2009**

**2007 Barking Owl Shiraz Viognier**

Gold Medal, 2008 National Wine Show of Australia. This Western Australian wine has vibrant red fruit flavours, generous spice and is a great partner to casual dining.

**WBM100, *MARCH 2009***

**2008 Barking Owl Semillon Sauvignon Blanc**

This is a fresh value-for-money SSB with a perfumed bouquet of cinnamon, freshly baked peaches and granny smith apples. The palate is fruit and lively with a long finish and a citrus zest texture. A touch of residual sweetness rounds it out without making it cloying.

**PETER FORRESTAL, *THE STM GUIDE HOT DROPS*, MARCH 2009**

**2008 Millbrook Regional Viognier**

Millbrook has played a major part in raising the profile of the Perth Hills with sublime viognier and velvety textured shiraz viognier. There are three different viogniers in the portfolio and while I love the creamy succulence of the Limited Release and the complexity of the Estate, I'm happy with this cheapie: subtle dried apricot flavours, purity of fruit and an attractive dry finish.

**PETER FORRESTAL, *SUNDAY TIMES MAGAZINE*, MARCH 2009**

*Best 40 wines produced in Western Australia*

**2007 Millbrook Viognier**

Millbrook has played a major part in raising the profile of the Perth Hills with sublime viognier and velvety textured shiraz viognier. There are three different viogniers in the portfolio and while I love the creamy succulence of the Limited Release and the complexity of the Estate, I'm happy with this cheapie: subtle dried apricot flavours, purity of fruit and an attractive dry finish.

**RAY JORDAN, *THE WEST AUSTRALIAN FRESH*, MARCH 2009**

**2007 Barking Owl Shiraz Viognier**

Delicious and highly appealing blend of Shiraz and Viognier. Fleshy and ripe fruit with and exotic softness and plump middle. Spicy rich mulberry flavours with supportive tannins. **90/100**

**RAY JORDAN, *THE WEST AUSTRALIAN FRESH*, JANUARY 2009**

*Great whites*

**2008 Barking Owl Semillon Sauvignon Blanc**

This is a bracing fine and lean semillon-dominant blend. Fresh sprinkling of dried herbs over some nice lime and passionfruit aromas. Zippy crisp acid sustains a nice palate. Persistent and pleasant. **86/100**

**PETER FORRESTAL, *SUNDAY TIMES MAGAZINE*, DECEMBER 2008**

*Top 100 summer wines*

**2008 Barking Owl Semillon Sauvignon Blanc**

Peter and Lee Fogarty's Millbrook produces delicious quaffers under this second label. This is ripe, intensely tropical and balanced.

**TONI PATERSON, *HOUSE AND GARDEN MAGAZINE*, DECEMBER 2008**

*Best of 2008*

**2008 Barking Owl Semillon Sauvignon Blanc**

This is a tight and bright little number. Citrus, white peach and green apple fruits tantalise the senses.

**PETER FORRESTAL, *SUNDAY TIMES MAGAZINE*, DECEMBER 2008**

*Top 100 summer wines*

**2007 Millbrook Viognier**

Peter and Lee Fogarty's winery in the Perth Hills makes three excellent whites. This (the cheapie) is my favourite; pure, juicy and fine, thickly viscous, with a dry finish.

**STUART MACGILL, *FMH MAGAZINE*, DECEMBER 2008****2007 Millbrook Estate Viognier**

Some of you may have seen Viognier used as part of a blend with shiraz recently, but along with Yalumba which pioneered the variety in Australia, Millbrook is one of the few wineries that presents it successfully by itself. This grape variety is hard for non-experts like me to pin down. It's not sweet but fills my mouth, and it's not acidic but has a really clean finish. Probably one of the rare wines that manages to feel as good as it tastes.

**JAMES HALLIDAY *AUSTRALIAN WINE COMPANION*, 2009 EDITION****2005 Millbrook Estate Shiraz Viognier**

Strong purple-crimson; medium-to full-bodied with abundant black fruits, licorice, spice and tannins, the 5% viognier providing that special lift to the fruit profile; good length; will be long lived. **94/100**

***GOURMET TRAVELLER WINE*, NOV/DEC 2008**

*100 top new releases*

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

A surprising drop from an increasingly impressive winemaker. Ironstone, mineral aromas lead into a powerful, deep, concentrated palate which has super-ripe sweet fruit and serious structure. It's a wine of real substance, which justifies some cellaring. **94/100**

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

*Great whites 2008*

**2007 Millbrook Viognier**

Plenty of intense viognier in here with smells of orange blossom and gingery spice. Typically exotic bouquet with a full ripe palate. Plenty of sweet ripe fruit characters with a touch of creaminess.