



**2008 The 12<sup>th</sup> MAN**

Chardonnay

WINEFRONT Website, Campbell Mattinson, JUN 09

---

**91 PTS**

“They ferment this using wild yeast (only) and then, naturally enough, mature it in all French oak. It might be too sweet for some, but the quality of this chardonnay is pretty clear. It tastes of cedar and coconut and ripe peaches, thought it is lighter and more elegant than those descriptors suggest. Excellent length, the odd nuance of green peas, and a toasty, tasty finish. I reckon it has a very high deliciousness factor.”

SUNDAY TELEGRAPH On The Grape Vine, John Fordham, AUG 09

---

“...A most appropriate drop to enjoy while viewing the final days of the 2009 Ashes series. Honouring Wirra Wirra’s late founder Greg Trott (a cricket tragic of the highest order), this Adelaide Hills humdinger, rich in flavour and delicate in style, does him proud.”

THE ADELAIDE ADVERTISER Inner Warmth, Tony Love, MAY 09

---

“The just-released 12<sup>th</sup> Man 2008 Chardonnay has a smoky feel with excellent weight and balance and lovely hazelnut elements.”

WINE BUSINESS MONTHLY Tyson Stelzer, SEP 09

---

“...Wild yeast and barrel ferment complexity combine with cashew nut French oak to support its fresh peach and grapefruit flavours.”

AUS GOURMET TRAVELLER WINE Huon Hooke & Campbell Mattinson NOV 09

---

“This has a spiky, edgy feel, and it’s quite complex and characterful, with some oak showing. It turns rich and textural in the mouth and a touch of sweetness underlines the fruit flavour. Appealingly different.”

