REVIEWS & ACCOLADES

2015 The 12th Man Chardonnay

James Halliday 2017 Wine Companion - AUG 2016

95 POINTS
“It doesn’t take long at all for the intensity and length of this wine to make its mark. While it’s also elegant, it is no wannabe sauvignon blanc; there are layers of white peach and grapefruit on offer here.”

The Advertiser Top 100 Wines, Tony Love - JUL 2016

95 POINTS
“Like many McLaren Vale-based producers, Wirra Wirra seeks out its white fruit sources from the neighbouring Hills region, here going as high as possible to Lenswood then applying all the modern techniques available to bring such great characters as seen here, including wild, barrel ferments - the result is a fresh style, tangy with yeast and charry oak notes, roasted nut adding richness. It’s all go, and a very smart drink because of it.”

Sydney Morning Herald, Ralph Kyte-Powell - JUN 2016

93 POINTS
“A complex drop. Rich and smooth, sustained and lipsmacking, with a dry, powdery finish.”

Weekend West, Ray Jordan - JUN 2016

93 POINTS
“A top-notch chardonnay sourced from the Adelaide Hills, it’s a testimony to founder Greg Trott’s love of cricket. All wild yeast fermentation in fine-grained French oak. While it is a modern interpretation of the variety, it retains the essential richness and weight on the lovely, lingering palate.”

Sydney Royal Wine Show - JUL 2016

GOLD MEDAL
James Halliday 2016 Australian Wine Companion - JUL 2015

94 POINTS
“Hand-picked, whole bunch-pressed to French oak for wild fermentation, mlf encouraged, plus stirring, matured for 9 months in French barriques (20% new). Adelaide Hills chardonnay responds well to mlf, here it adds a layer of creamy complexity, but doesn’t diminish the main thrust of stone fruit and citrus, the oak likewise allowed to make its mark.”

Jeremyoliver.com, Jeremy Oliver - JAN 2016

90 POINTS
“A generous, spotlessly made chardonnay whose slightly nutty, clove-like aromas of yellow peach, nectarine, melon and sweet toasty vanilla oak overlie nuances of ginger and custard. It’s luscious, round and creamy, with an intense core of buttery peach and nectarine fruit backed by fresh, tight-knit oak and extending towards a refreshing finish of tangy acidity.”
REVIEWS & ACCOLADES

2013 The 12th Man Chardonnay

The James Halliday Chardonnay Challenge - SEP 2014

97 POINTS - 2nd Place, Australia’s Best Chardonnay
97 POINTS - 1st Place By Region, Adelaide Hills

2014 International Wine Challenge

GOLD MEDAL

The Advertiser, Tony Love - DEC 2014

“A regular show-stopper, this envelops you with a complex nose, flint, malt and char, while its citrus elements are more kaffir lime that lemon zest, still with a lively tang of grapefruit acidity and pith. Refreshingly pure pleasure.”

Australian Gourmet Traveller Wine - NOV 2014

“Pungent sulphides dominate the nose at first, clearing up with time to breather. There’s smoky, toasty oak as well, and in the mouth, high acidity and a lean, nervy, delicate style. It’s restrained and linear, youthful and zesty.”
<table>
<thead>
<tr>
<th>Year</th>
<th>Reviewer</th>
<th>Rating</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>2012</td>
<td>James Halliday</td>
<td>95</td>
<td>Very pale colour; right in the swim of modern Australian chardonnay, with lower alcohol, wild yeast fermentation, lower new oak, and larger format barrels. The result is an intense, long palate with a mix of savoury, citrus, white peach and cashew flavours on the very long palate.</td>
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<tr>
<td>2012</td>
<td>Ray Jordan</td>
<td>94</td>
<td>I do like this very fine and delicate chardonnay from the Adelaide Hills. It’s all been wild yeast fermented in French oak. The lift of minerals and citrus on the nose is so deliciously enticing and the palate has a fine, tight frame with impressive fruit intensity. Excellent example of the region’s chardonnay. Good value for this quality.</td>
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<tr>
<td>2012</td>
<td>Matthew Jukes</td>
<td>94</td>
<td>Polished, cool, lemon and lime fruit with a whisper of mint and cucumber, this is an ice pick wine with dramatic acidity and lean, lithe lines. Not all of the Chardonnays that I adore are either baldly unoaked or full to the brim with cunning carpentry. Some are right in the middle with imperceptible nuttiness and taut, citrus fruit. This is one of them. The Twelfth Man is a gripping white from a winery that really specialises in red wines. It’s very clever to nail all of the skills...</td>
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<tr>
<td>2012</td>
<td>Lisa Perotti-Brown</td>
<td>90</td>
<td>The 2012 12th Man Chardonnay reveals an attractive nose of warm peaches and spiced apple slices with nuances of preserved ginger, buttered toast and nutmeg. The light-bodied palate follows with a great intensity of spicy stone fruit flavors offset by a racy acid line. It finishes long with lingering oak and toast notes. Drink it now to 2017+.</td>
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<tr>
<td>2012</td>
<td>Lester Jesberg</td>
<td>HIGHLY RECOMMENDED</td>
<td>The vibrant white peach fruit is matched by lees-derived sulphidic funk that is not overbearing, and provides positive complexity. A creamy, well structured palate completes the picture. A classy Chardonnay.</td>
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REVIEWS & ACCOLADES

2011 The 12th Man
Chardonnay

James Halliday Australian Wine Companion 2013 - AUG 2012

94 POINTS
“Wild yeast-fermented in fine French oak; a super elegant wine that, despite the cool vintage, has perfectly ripened white peach and melon fruit, oak contributing as much to the texture and structure of the wine as to the flavour. The tight structure guarantees the wine will develop well over the next four or five years, when you drink it is purely a question of personal style preference.”

HuonHooke.com, Huon Hooke - OCT 2012

91 POINTS
“Bright, light to medium yellow colour. Textbook chardonnay bouquet with creamy sur-lie characters and nutty aromas, subtle stone fruit notes and a delicate buttery scent. Lively acidity, in balance. It’s light and lean, delicate and yet soft in the mouth, with good line and a clean finish. Not a rich chardonnay, definitely a product of the season, but very good.”

Matthew Jukes Hall Of Fame, Matthew Jukes

“Wirra manages not only to make extraordinary top end cuvées but it also it keeps its every day punters happy with high-spec, affordable wines (which is a sign of their integrity and inspirational work rate) and Twelfth Man offers us all a wondrous version of their take on Premier Cru Chablis. The fruit is controlled, the oak is in line, the length is considerable and the finish is delightful. This is a resounding success for a company that is perceived as red wine specialists. And lest you forget, the 12th Man carries the drinks and with this wine on offer he is clearly the most important chap in the team.”

Royal Adelaide Wine Show 2012

GOLD MEDAL

Royal Melbourne Wine Show 2012

GOLD MEDAL
James Halliday Australian Wine Companion 2012 - AUG 2011

93 POINTS
“Bright straw-green; has a fragrant blossom bouquet, then an extremely fine and elegant palate with white stone fruit flavours plus some citrus; 100% wild-fermented in French oak.”

The Advertiser, Daily Telegraph, Herald Sun, Tony Love - NOV 2011

95 POINTS
“The planets lined up for this beautiful wine with its much loved regional Hills expression of white stonefruit and a subtle creaminess enveloping the senses, pin-point ripe fruit with delicate oak elements, beautifully layered, finessed balance. Its all there – a wine with utmost charisma.”

WBM, Mike Bennie - OCT 2011

“Peach and nectarine to the fore. Muted aromatics segue to the bright yet smoothly textured palate – fruit is at the forefront but the wine shows sweet spice and some funk for interest.”

Decanter World Wine Awards 2011

GOLD MEDAL