

- 2004** **87/100** **JAMES HALLIDAY in Australian Wine Companion, 2007 Edition**
Clean, fresh, gentle fruit, with touches of musk and apricot; well-balanced, and developing slowly. DRINK 2009
- ★★★ **Winestate North East Victoria Tasting, November/December 2005**
- ALL DAY... ANY SEASON** **FERGUS MCGHIE in The Canberra Times, August 16 2005**
It seems as though the King Valley is establishing a reputation for growing Italian varieties better than any other region in the country. Perhaps it's a slight exaggeration, but there are certainly some delicious wines being made there, such as this one. It's a variety that's fast gaining popularity among Australian drinkers and you can include me on the band wagon because I love the wines we are making from this grape. There's some smokiness or flintiness in La Zona's aromas, and a hint of pink about its colour, which is not unusual for the variety. On the palate, it is fresh with flavours of nougat, pear and quince, with a nice mouth-filling richness although, true to style, does not feel unctuous and full as pinot gris, the Alsatian way of making this variety. I could seriously drink this all day in any season.
- REMINISCE** **JANE FAULKNER in The Age, July 9 2005**
If you can't remember what home-baked apple cake or grilled peaches drizzled with unsalted butter topped with caramelising brown sugar smells like, well, just pour yourself a glass of this King Valley Pinot Grigio and reminisce. More swirls and sniffs, the bouquet also reveals juicy ripe pears and peach kernels, with that buttery note obvious but far from overbearing as it is tempered by good acidity and a crisp, dry finish.
- 91/100** **TIM WHITE in Australian Financial Review, May 6-8 2005**
More gris than grigio with grilled peach, burnt butter, and some matchstrike: cooler raspberry smells too. Attacks with good weight, gets sweetish and baked apple fruit piled onto lovely tingling acidity. Has quite a chewy texture and an austere, dry finish. This is alternative white alright.

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