



THE INFAMOUS GOOSE
MARLBOROUGH
SAUVIGNON BLANC

2010 Highlights

90 Points, 4½ Stars

“It’s nicely lifted on the nose displaying grapefruit, feijoa and herbaceous characters. The palate is juicy and well rounded with bright acidity leading to a pleasant crisp finish. A beautifully harmonised and appealing wine.”

Sam Kim – Wine Orbit – March 2011

17½ + Points, 4 Stars

“This is textbook Marlborough Sauvignon Blanc. Bright straw-yellow with light green-golden hues to the colour, this has a very fresh, intense nose of pure English gooseberries that braces with a herbal pungency. Dry on palate, the palate shows pure, up-front, uncomplicated gooseberry and lime fruit flavours allied to racy, chalky acidity. There is a tightness and restraint that provides excellent line and length. This will be an excellent aperitif wine and match shellfish and salads over the next 2-3 years.”

Raymond Chan – January 2011

2009 Highlights

Silver Award

AWC Vienna International Wine Challenge 2010

“The pure 2009 Wild Rock The Infamous Goose Sauvignon Blanc has a light dried apricot and lychee tinged nose with good definition. The palate is well balanced: a little simple and leesy with crisp lime, pear and a touch of toffee apple towards the short finish.”

Neal Martin – Robert Parker’s The Wine Advocate – October 2010

2008 Highlights

88 Points, 4 Stars

“The nose is gently fragrant showing lime zest, dried herb and currant characters. The palate is lively and juicy with well weighted mid palate and crisp fine acidity. A beautifully balanced and approachable Sauvignon with plenty of appeal.”

Sam Kim – Wine Orbit – Issue 6 – October 2009

2007 Highlights

Gold Medal

San Francisco International Wine Competition 2008

91 Points, 4 Stars

“The nose is beautifully fragrant showing passion fruit, fresh herbs and floral notes. It’s explosive on the palate displaying a sweet mid palate, fine texture and lingering finish. A very appealing wine.”

Sam Kim – Wine Orbit – Issue 4 2008