Wine Enthusiast - October 2014 - 93 Points

Ballarat Courier - 17.11.12
“Wow. We tasted The Medhyk McLaren Vale Shiraz and it really is one special wine. Do yourself a favour and get some of this before it is all gone.”

James Halliday Australian Wine Companion - 2013 Edition - 95 Points
“Excellent colour; fermented in half-tonne fermenters over an extended period, basket-pressed, and matured for 18 months in French barriques and puncheons. A very impressive 2009 wine with black fruits, licorice, dark chocolate and cedar French oak all in balance, alcohol contributing.”

Australian Gourmet Traveller Wine - July 2012
“2009 The Medhyk Shiraz is sourced from two vineyards located in the Seaview sub district of McLaren Vale. The first is the Angove Warboys vineyard where various aspects and soils produce distinctive shiraz. The second vineyard is from a sub section named D’arrys, within Paxton’s Jones Block. Planted in 1961, these old vines grow over the edge of a slope into an east-facing valley and produce amazing flavours. Deep red with inky hues, aromas of black chocolate and licorice fill the nose followed by pepper spice and sandalwood. Forest floor spice and chocolate on the palate are framed by a firm yet elegant structure with an exceptionally long finish.”

Weekend Australian - James Halliday - April 2012 - 95 Points
“Made using similar techniques, the grapes sourced from the oldest cane-pruned vines (early 1900s) plus new replants, and from the Paxton Vineyard “Jones” Block. An example of elegance and power, soaring on the finish, balance perfect. How good will the 2010 be?”

AWARDS:
China Wine Challenge 2013 - GOLD