



LOST FARM

TASMANIA

Reviews & Awards

2016 VINTAGE SPARKLING PINOT NOIR CHARDONNAY

TAMAR VALLEY, TASMANIA



AWARDS

BRONZE - National Cool Climate Wine Show 2023

91PTS - Halliday Wine Companion 2024

GOLD - Royal Melbourne Wine Show 2022

REVIEWS

92 POINTS - HUON HOOKE - THE REAL REVIEW - NOVEMBER 22

Light yellow colour; young for its six years. Vibrant straw, lemon/lemongrass and curing hay aromas, the palate crisp, refreshingly lively and dry, with remarkably youthful flavour. Nougat on the follow-through. It's all about the fruit. It hasn't developed matured complexity so far. Very good intensity and palate length, with lovely line and balance. (Tamar Valley)

BUY OF THE WEEK - THE REAL REVIEW - NOVEMBER 29

The Angove family are very pro-active, developing new wines to suit the changing fashions and palates of Australians. Their latest adventure is in Tasmania's Tamar Valley.

The colour is a youthful light yellow and there are vibrant straw, lemon/lemongrass and curing hay aromas. It's crisp, refreshingly lively and dry in the mouth, with remarkably bright, youthful flavour, some nougat notes chiming in towards the finish. It's all about the fruit, and displays excellent intensity and length, line and balance. (Diam)

96 POINTS - DAVE BROOKS - HALLIDAY WINE COMPANION - 13/10/22

A pinot noir/chardonnay blend. Pale straw in the glass with a fine, tight bead that's initially quite subdued, but slowly reveals its charms. Notes of redcurrant, red apple and citrus along with hints of brioche, lemon butter, soft spice and a waft of cut fennel in the distance. Mouth-filling with a swirl of dosage apparent on a finish that shows expansive red apple, citrus and mealy notes.

GOLD MEDAL - 95 POINTS - Rutherglen Wine Show 2022

SILVER MEDAL - 92 POINTS - Melbourne International Wine Competition 2022

