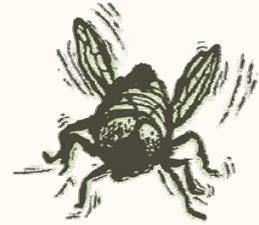




## 2007 SHOOFLY BUZZ CUT

### Review Summary



**89 pts** “You won’t find much varietal character in this blend of Viognier, Riesling, Chardonnay, Verdelho and Semillon, but what you get is a medium-bodied white that should prove versatile at the table. Peach, pear and citrus aromas and flavors are carried by moderate weight and a slightly creamy texture.”

**Joe Czerwinski, Wine Enthusiast  
July Edition**

**89 pts BEST BUY** “You won’t find much varietal character in this blend of Viognier, Riesling, Chardonnay, Verdelho and Semillon, but what you get is a medium-bodied wine that should prove versatile at the table. Peach, pear and citrus aromas and flavors are carried by moderate weight and a slightly creamy texture.”

**Wine Enthusiast  
July, 2009**

**87 pts** “Pale yellow. Stony citrus and orchard fruit aromas, with chalky mineral and apple skin scents adding vibrancy. Tangy and clean, offering precise pink grapefruit and pear flavors and a dry bite of quinine on the back. A touch bitter on the finish, but this provides clean citrus flavors, with no excess fat.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar  
Jul/Aug 2008**

**87 pts** “The 2007 Buzz Cut is a blend of 35% Viognier, 26% Riesling, 16% Chardonnay, 14% Verdelho, and 9% Semillon. Light straw-colored, it exhibits a fruity nose, just off-dry flavors, good acidity, and an overall pleasing style. Use it as an aperitif over the next 12-18 months.”

**Jay Miller, Robert Parker’s The Wine Advocate  
August 2008, Issue 178 “Value Wines”**

“South Australia makes great affordable Shiraz, no question. But it’s also a source for succulent Chardonnays and spicy Rhône-style whites, as well as firm Cabernet-based reds. Ben Riggs, one of the rising stars of Australian wine, fashions this tangy, lemon-scented blend from a variety of white grapes: Viognier, Riesling, Chardonnay, Verdelho and Sémillon.”

**www.foodandwine.com - “South Australia’s Best Wine Values”  
April, 2009**