

Margan Family Wines

★★★★★ 5 Stars ★★★★★

“Outstanding winery capable of producing wines of very high quality. Andrew Margan, following his father’s footsteps, entered the wine industry over 20 years ago, and has covered a great deal of territory since. He worked as a Flying Winemaker in Europe, then for Tyrrells.

Andrew and wife Lisa now have almost 100ha of fully mature vines at their Ceres Hill property at Broke, and lease the nearby Vere Vineyard. The rammed earth cellar door and restaurant are highly recommended. They exports to many major overseas markets.”

96 Points - Margan Aged Semillon 2005 - 5 glasses

A strikingly packaged wine appropriate to its quality. 2005 was a great semillon vintage; special quality to its texture and structure as well as flavour, richly attested to by this superb wine.

94 Points - Margan Style Range Botrytis Semillon 2009 - 5 glasses

Glowing gold; I don’t know where the botrytis came in 2009, but it’s here in spades in this very complex wine, with cumquat, mandarin and honey / honeycomb fruit in abundance; good balancing acidity.

92 Points - Margan Vineyard Range Semillon 2010 - 4.5 glasses

The palate is zesty and sherbert like with seamless acidity accompanying an approachable and enjoyable textural quality.

91 Points - Margan White Label Shiraz Mourvedre 2008 - 4.5 glasses

Bright colour; the shiraz provides bright red fruits, and the mourvedre savoury complexity and structure; the acidity is fine, tannins quite powerful providing long, savoury and complex finish.

90 Points - Style Range Rose (Shiraz Saignee) 2010 - 4.5 glasses

Light, clear red; a very bright and tangy rose, made from shiraz juice run-off skins prior to fermentation; powers through on the juicy, almost citrusy, finish.

90 Points - Margan Aged Shiraz 2005 - 4.5 glasses

Full bodied density and displays a subtle combination of spicy pepper and tar like characters.

90 Points - White Label Limited Barbera 2008 - 4.5 glasses

Bright red fruits are the order of the day and, as is typical for the variety, tannins take a back seat to acidity driving the zesty fruit; fresh & vibrant, and will be best enjoyed as a young wine.

89 Points - White Label Limited Chardonnay 2009 - 4 glasses

Deeply coloured; ripe style with dried fig, lemon curd and straw all combining with toasty oak; palate is thickly textured, with toast the defining character to conclude. - Special Value

87 Points - Style Range Frizzante - 4 glasses

Semi-sparkling Semillon - Light green colour with a very fine fizz. The wine displays a bouquet of fresh lemon and lime with hints of crushed nettle. Balanced between sweet fruit & citrus acid.

James Halliday 2012 Wine Companion