



## Media

“Kathleen Quealy, the Aussie queen of gris”, *The Financial Review*, *Tim White*, 19-21 June 2009

“One of Australia’s most talented winemakers”, *The Sunday Age Magazine*, *Matt Skinner*, 19 July 2009

“The long term mistress of the Pinot Gris variety”, *2010 Australian Wine Companion*, *James Halliday*



### **Quealy Senza Nome 2008**

“Now here’s a Quealy wine that I like. It also performed well at the recent Alternative Varieties Wine Show I believe.

It doesn’t have a lot of length but the style is excellent. It’s wildly floral and nectarine-like with briney edges – it’s a flavour profile I really enjoy. Add to this an attractively supple, almost creamy mouthfeel and you have a wine that gives a great deal of pleasure”.

*Winefront, Campbell Mattinson, 1 Dec 2008.*

“Desiccated peach and pear and cucumber peel. Pretty deep; this builds in the glass. Has crunch and cucumber on the palate, a touch of mealy almond lees – then the fruit kicks in for a lingering acid, chewy finish. Will come into its own at table. Character plus. 93/100”. *The Financial Review, Tim White, 19-21 June 2009*

“A fragrant, perfumed wine, with a savoury quality that relies on texture more than all-out fruit power; light bodied with great acidity and focus on the finish. Rating 92. *2010 Australian Wine Companion, James Halliday.*

### **Quealy 2008 Pobblebonk**

“Pobblebonk is a blend of Pinot Grigio, Muscat Blanc, Friulano, Chardonnay and Riesling from one of Australia’s most talented winemakers, Kathleen Quealy. Expect smells of pear, lemon, wax and sage, and a long, intense finish”. *The Sunday Age Magazine, Matt Skinner, 19 July 2009.*

“Excellent wine to quaff. Spicy, floral, lycheed and fresh, with a powerful mid-palate and enough character to keep you wanting more. Almost salty, in a good way. Good texture and good finish. Opens up nicely in the glass. Yep, it’s good”. *Winefront, Campbell Mattinson, 5 June 2009.*

“A crisp, crunchy structure is filled out by ripe apple, pear and stone fruit flavours; has good length and persistence. Rating 91”. *2010 Australian Wine Companion, James Halliday*



“Quealy’s Pobblebonk is a blend crafted in homage to the great whites of the cooler regions of north-eastern Italy. This is a thrilling blend of Pinot Grigio, Chardonnay, Tocai Friulano and Riesling. Tight and vibrant, finishing long & fine. It’s about texture, so it’s pristine, fresh and thrilling”. *The Sunday Times Magazine, Quealy Flair, Peter Forrestal, 23 August 2009.*

Judged one of the “Top 100 Wines”, *2010 Australian Wine Vintages, Rob Geddes MW, 15 September 2009*



### **Quealy 2007 Quealy Independence Pinot Gris**

“A typically full-flavoured wine from the long-term mistress of the variety, ranging from apple to pear to citrus to spice. Rating 90”. *2010 Australian Wine Companion, James Halliday.*



## Quealy 2007 Rageous

“Bright, light crimson; a fresh, lively, crisp red that avoids any green/herbal notes; seems to be designed for early, light- hearted consumption. Sangiovese / Shiraz / Pinot Noir. Rating 91”.  
*2010 Australian Wine Companion, James Halliday.*

“The wine is interesting and given some time to breathe it emerged as a highly gluggable little number. Obvious creamy oak, fresh cherries and wood spice, a touch of earthiness and a clean, fruity structured finish. I like the style of it”. *Winefront, Campbell Mattinson, 28 July 2009.*

“Rageous is another Quealy wine that draws on the strengths of the Mornington Peninsula but blends varieties in ways that defy convention but not logic. This amazing blend of Sangiovese, Shiraz and Pinot Noir has savoury characters and depth of ripe flavour. It is unusual, but it works”. *The Sunday Times Magazine, Quealy Flair, Peter Forrester, 23 August 2009.*

“Australian winemakers are embracing more Italian varieties and blending them with some of our old favourites. Perhaps the most adventurous being the Mornington Peninsula’s Quealy 2007 Rageous mix of 51 per cent Sangiovese, 30 per cent Shiraz with the unusual addition of 19 per cent Pinot Noir. (13.55%; \$30, 94 points). Kathleen Quealy’s take on the style reveals much about the Sangiovese grape by itself, which she says shows too much garden herb for her liking to do the variety justice. Because of Sangio’s inherent acidity, she believes it needs the Shiraz that most people use in blending to add body and sweetness. She ferments hers together and then takes the outrageous step of adding a good dose of Pinot for which the Mornington is well known. The wine itself has a little Pinot funk on the nose, good oak, all the cherry fruit expected and a little of her not-so-much-loved herb, yet with a cool fruit line and toned finish. Importantly it has plenty of flavour but isn’t heavy”. *The Advertiser, Adelaide Now, Neros to heroes, let’s all hail, Tony Love, 19 August 2009*

“Intriguing blend of Sangiovese, Shiraz and Pinot Noir that seeks to make a complete wine out of three different personalities. Sangiovese adds bright red cherries and fragrance with assertive acidity, Pinot follows in more curvaceous form and Shiraz wraps these two up in even stronger arms”. 91 Points. *WBM Wine 100, Nick Stock, September 2009.*



## Quealy 2007 Earl’s Ridge Pinot Noir

“Great colour; a precise evocation of pinot, with pure cherry and plum fruit without the distraction of obvious oak; outstanding balance and line. Rating 94”. *2010 Wine Companion, James Halliday.*

“Quealy also has some conventional Pinot Noir and Pinot Gris to satisfy. This is lightly flavoured, varietal, silky smooth and memorable”. *The Sunday Times Magazine, Quealy Flair, Peter Forrester, 23 August 2009.*

## Quealy 17 Rows Balnarring Vineyard Pinot Noir 2007

“Extraordinary crimson-purple Jan ’08; the palate reflects the depth of colour, with awesome power and intensity to its black cherry and stewed plum fruit; needs years to relax; from a block planted in 1982. Rating 93”. *2010 Australian Wine Companion, James Halliday.*

