

2008 GIANT STEPS HARRY'S MONSTER CABERNET BLEND

Review Summary



94 pts - Best of the Best by Variety “Crimson-red; a very harmonious bouquet leads into a strongly structured palate with the black fruits dueling with the tannins in an evenly matched contest over the next decade.”

James Halliday
Australian Wine Companion
2011

93 pts “Harry’s Monster is a blend of Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc that is only produced every 3-5 years. The grapes are all vinified separately. The best lots are selected and blended in late November, then get 18-20 months in barrel.”

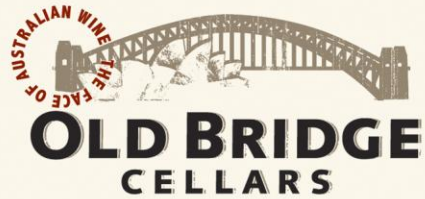
Lisa Perrotti-Brown
Robert Parker’s The Wine Advocate
June 30, 2010, Issue #182

92 pts “A cooler Claret style that has plenty of fine red and blue fruits on the nose, lightly clipped hedge, chocolate and gentle oak spice. It’s a wine very much in the making on the palate with supple cassis and blue fruit flavors, fine grainy tannins and a sweep of riper, more weighty fruit through the back. “

Nick Stock
WBM
September 2010

90 pts “Ruby with a bright rim. Sexy aromas of cherry preserves, mocha, smoky Indian spices and pipe tobacco, along with a slow-building floral quality. Boasts solid punch to its ripe dark berry and bitter cherry flavors but there's nothing heavy about this blend. The smoky note repeats on the finish, which features supple supporting tannins, a sweet cherry note and clinging spicy intensity. Complex enough to drink on the young side but this will age on its balance.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2010



☆☆☆☆☆ “Harry’s Monster showcases the Bordeaux varieties from the Yarra Valley in fine style. A blend of cabernet sauvignon, merlot, petit verdot and cabernet franc, it has complex, ripe aromas of red berries and black plums, cedary spice and chocolate. It’s mouth-filling and rich, with a mouth-watering balance of fruit, acid and fine tannins.”

Ralph Kyte-Powell
The Age
May 18, 2010

AUSTRALIAN RED BLEND TROPHY

2010 International Wine Challenge

YARRA VALLEY TROPHY

2010 International Wine Challenge

GOLD MEDAL

2010 International Wine Challenge

“The brainchild of Phil Sexton, Harry’s Monster takes shape as a full-bodied, special-occasion liquid. Constructed from cabernet sauvignon, merlot, cabernet franc and petit verdot, it has an inky black appearance with smells of plum, cherry, leather and cedar. In your mouth, it’s sweet, plush, chewy and dry. So how did Phil come up with the name? He took inspiration from his son’s imaginary monster, Harry!”

Matt Skinner
Australian Home Beautiful
April 2010

“A mélange of blue, red and purple fruits brought in from the varied varietal camps, some chocolate and oak spice too. Tannins are dense and roll over the palate with convincing momentum. Will cellar nicely.”

Nick Stock
Australian Gourmet Traveller Wine
July 2010

☆☆☆☆ “Slightly leafy style with some licorice notes on the nose. Palate has length and complexity. Elegant and restrained wine with sweet/sour flavors.”

Winestate Magazine
October 2010

93 pts “There is a real lift of fruit on the nose with jubey characters in there. Terrific fruit intensity with lifted red berry and cedar. It was a more rapid ripening year but has excellent fruit intensity and substance. The cabernet dominance is really to the fore and showing excellent Yarra characters of redcurrant and sweet, ripe fruit. Silky fine, smooth, ripe tannins.”

Ray Jordan, The Weekend West
March 12, 2011