



## Forrest Wines US Media Reviews and Scores

### *Forrest Estate and The Doctors'*

#### **Forrest Estate Sauvignon Blanc**

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##### ***Forrest Estate Sauvignon Blanc 2015***

**90 points** Steve Tanzer May 2016

##### ***Forrest Estate Sauvignon Blanc 2014***

**90 points** Blue's Reviews. Anthony Dias Blue. The Tasting Panel magazine. April 2015

##### ***Forrest Estate Sauvignon Blanc 2014***

**90 points** Wine Enthusiast magazine September 2015

##### ***2012 Forrest Estate Sauvignon Blanc, Marlborough (\$18)***

Bright gooseberry, juicy citrus and thyme; minerally, seamless and balanced; long and very lovely.

**90** Anthony Dias Blue, The Tasting Panel. Blue's Reviews Extra, August 2013

##### ***Forrest, Marlborough (New Zealand) Sauvignon Blanc 2011***

**91** Michael Franz Sep 10, 2013

##### ***2011 Forrest Sauvignon Blanc, Wairau Valley, Marlborough***

GOLD MEDAL

San Francisco Wine Competition 2012

##### ***2010 Forrest Wines Sauvignon Blanc Marlborough (\$20)***

Pale yellow. Ripe tangerine, nectarine and thyme on the nose. Juicy, pliant and substantial, with a hint of minerality framing the citrus and stone fruit flavors. Finishes dusty and tactile, with an attractive touch of sweetness. Lacks only the grip for a higher score.

**88** [Steve Tanzer](#) Sept, 2011

##### ***2010 Forrest Wines Sauvignon Blanc Marlborough***

The 2010 The Sauvignon Blanc gives moderate notes of fresh pears, white peaches and grapefruit peel with an undercurrent of wet pebbles and lime zest. Crisp, clean and purely fruited, it presents an elegant style with good concentration, crisp acidity and a long zesty finish. Drinking now, it should keep through 2013.

**87** [Lisa Perotti-Brown](#), Oct 2011 eRobertParker.com #197,

## **Forrest Riesling**

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### **Forrest Riesling 2010**

**87 Wine Enthusiast April 2012**

## **Forrest Estate Pinot Noir**

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### ***FORREST PINOT NOIR 2012***

**89 points Wine Spectator October 2014**

### ***FORREST PINOT NOIR 2012***

**91 points Wine & Spirits Magazine February 2015**

### ***FORREST PINOT NOIR 2012***

**90 points James Suckling October 2014**

### ***FORREST PINOT NOIR 2010 MARLBOROUGH (\$30)***

Screw cap. An exceptional Pinot Noir in a full, complex, finely flavored style. It is round, moderately rich, and very long on the finish, with aromas/flavors reminiscent of red currant, cherry, clove, rose petal, vanilla, nutmeg, and spicy oak. Superb value. 3,000 cases produced.

**5 Stars**

**Ronn Weigand, Restaurant Wine. Issue #147 - #149. [www.restaurantwine.com](http://www.restaurantwine.com)**

### ***Forrest, Marlborough (New Zealand) Pinot Noir 2010***

**90 Michael Franz Sep 10, 2013**

### ***Forrest Pinot Noir 2010***

**90 Lisa Perotti-Brown, Oct 2011 eRobertParker.com #197,**

### ***Forrest, Marlborough (New Zealand) Pinot Noir 2009 (\$25)***

**91 [Michael Franz](#) Jul 31, 2012 "The Tasting Panel"**

### ***Forrest Pinot Noir 2008***

**90 [Harvey Steiman](#) May 2010 Wine Spectator Smart Buys**

## Forrest Botrytis Riesling

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### ***Forrest Botrytised Riesling 2012***

**5 Stars – exceptional.** Ron Weingard – Restaurant Wine Review

### ***Forrest Botrytised Riesling 2011 Marlborough, New Zealand, \$26, 375 ml***

★ ★ 1 / 2

Honeyed and lush, yet not over-the-top sweet, this lovely Riesling is fine by itself as dessert or as a foil for funky blue cheese. Alcohol by volume: 9.5 percent.

**Dave McIntyre, The Washington Post May 2014**

### ***FORREST WINES, 2011 BOTRYTISED RIESLING, MARLBOROUGH, (\$25/375 ml)***

Screw cap. Full flavored and very distinct, this is an exceptional late harvest wine. It is sweet, concentrated, and very long on the palate, with a lingering finish, tasting of peach jam, honey, candied lemon, grapefruit, pine resin, and honeysuckle. 34 Brix at harvest, 29% R.S. 400 cases produced. **5 Stars Ronn Weigand, Restaurant Wine. Issue #147 - #149.**

[www.restaurantwine.com](http://www.restaurantwine.com)

***Forrest, Marlborough (New Zealand) Botrytised Riesling 2011*** (\$25, Pacific Prime Wines): This indisputably terrific wine offers outstanding value even in a 375 ml bottle. Soaring aromas present themselves while the glass is still at arm's length, and the flavors are equally expressive, featuring notes of mandarin oranges, lemon curd, dried apricots and quince paste. Despite the wine's richness and intensity of flavor, it isn't remotely tiring or heavy, as it is lifted and energized by very energetic acidity that keeps it focused and fresh through the very long, perfectly symmetrical finish. Compelling stuff **93 Michael Franz Sep 10, 2013**

## John Forrest Collection Waitaki Pinot Noir

### ***John Forrest Collection Waitaki Pinot Noir 2012***

**89 points** Steve Tanzer May 2016

### ***John Forrest Collection Waitaki Pinot Noir 2011***

**92 points** Wine Enthusiast Magazine July 2015



## **The Doctors' Sauvignon Blanc**

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### ***The Doctors' Sauvignon Blanc 2014***

**4 Stars Plus – Excellent.** Ron Wiegand- *Restaurant Wine Reveue*

### ***The Doctors' Sauvignon Blanc 2013***

**90 points** James Suckling *October 2014*

### ***The Doctors' Sauvignon Blanc 2013 Marlborough, New Zealand, \$20***

★ ★

It shows textbook New Zealand characteristics for sauvignon blanc, yet there's something missing — oh, wait, is it alcohol? By limiting this wine to 9.5 percent, John Forrest has given us all the punch without the wallop. Less is more in this case. ABV: 9.5 percent.

**Dave McIntyre, The Washington Post May 2014**

### ***2012 THE DOCTORS' SAUVIGNON BLANC, MARLBOROUGH (\$18)***

Screw cap. Delicately flavored and distinct, this is an excellent Sauvignon consciously—and laboriously—produced in a lower alcohol style (9.5%). It is light-medium bodied, round, crisp, and long on the finish, with apple, lime, sweet pepper, and lemon grass aromas/flavors. 3,000 cases. 4 Stars

**Ronn Weigand, Restaurant Wine. Issue #147 - #149. [www.restaurantwine.com](http://www.restaurantwine.com)**

### ***The Doctors' Sauvignon Blanc 2011 Marlborough, New Zealand, \$19***

This wine is exceptional because it is only 9.5 percent alcohol, balancing acidity with an appealing sweetness. If German vintners in the Mosel were making sauvignon blanc instead of Riesling, this is what it might taste like. Perfect for patio sipping by itself or with light appetizers. Pacific Prime Wines

*Excellent*

**Dave McIntyre, The Washington Post. April 23 2013**

### ***The Doctors' Sauvignon Blanc 2011 Marlborough***

**Reserve Class Champion- Gold** Houston Rodeo International Wine Competition 2013

### ***Forrest Estate, Marlborough, the Doctors' Sauvignon Blanc 2010 (\$18)***

**88 Michael Franz Oct 11, 2011**

“The Tasting Panel”

## **The Doctors' Riesling**

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**2013 The Doctors' Riesling, Marlborough (\$18)**

**87 Points Wine Spectator August 2014**

**The Doctors' Riesling 2013**

**GOLD Medal TEXOM International Wine Awards March 2015**

**2012 The Doctors Riesling, Marlborough (\$18)**

**92 points Anthony Dias Blue, The Tasting Panel, September 2013**

**Forrest, Marlborough (New Zealand) Riesling "The Doctors" 2012**

**90 Michael Franz Sep 10, 2013**

**The Doctors' Riesling 2011**

**DOUBLE GOLD MEDAL. San Francisco Wine Competition 2012**

**Forrest, Marlborough (New Zealand) Riesling "The Doctors" 2011(\$15):**

**90 Michael Apstein Wine Review Online April 2013**

**FORREST WINES – The Doctors' 2011 MARLBOROUGH, \$144 (\$18)**

Screw cap closure. 2011 is exceptional: elegant and crisp; a light bodied, off dry wine with fine fruit character (lime, peach, honeysuckle), firm acidity, and a very persistent finish. 4.2% R.S. 4,000 cases produced. Similar in style to a high quality German Riesling Kabinett. Pacific Prime Wines

**5 Stars**

**Ronn Weigand, Restaurant Wine. Issue #147 - #149. [www.restaurantwine.com](http://www.restaurantwine.com)**

**2011 Forrest "The Doctors" Riesling (\$17) from the Marlborough region.**

Wonderful aromas of white peach, rose petal and apricot on the fragrant bouquet bound out of the glass. The pretty structure supports beautifully integrated flavors of nectarine, citrus, melon and stone fruit as they dance across the palate. The just-off-dry finish adds just a touch of sweetness on the long, luscious finish.

**QPR 9**

**Scott Greenberg, Wine Columnist, The Washington Examiner, May 29 2013**

**The Doctors' Riesling 2010**

**90 Wine Enthusiast April 2012 Wine Enthusiast Editor's Choice**

## **The Doctors' Gruner Veltliner**

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**The Doctors' Gruner Veltliner 2013**

**90 points. Blue's Reviews. Anthony Dias Blue. The Tasting Panel. April 2015**