



A R A D I A

ARADIA CHARDONNAY

Vintage: 2008

Release: March 2009

Variety: Chardonnay

Country: Australia

GI/ Area: Coonawarra

Analysis: 14.5% Alcohol,
6.4 g/l total acid, 3.40 pH

Yield: 2.2-2.5t/A

Fermentation: French oak
Hogsheads

Maturation: 35% New
French Oak

Time Spent On Oak: 9
Months

Vintage Comment: After good winter rains, spring was dry with favourable rain events at the appropriate times throughout the growing season. Summer was hot and dry punctuated by an uncharacteristic hot spell in March, but Coonawarra's cool nights prevailed allowing continual enhancement of both colour and structure.

Objective: The objective of Aradia was to bring our Chardonnay into line with our core range, The Phoenix, Hyland, Condor and Gryphon both in terms of packaging and in wine style. This coincides with the requirement from the market for soft, fruity chardonnays with little obvious oak. Penley's style showcases varietal fruit with soft, well balanced oak.

Aradia History: Aradia was a mythical goddess, daughter of the sun and the moon, two important elements in Penley's winemaking abilities. The sun represents strength and Australia's ability to produce its unique style of wines through the sun's capability to ripen during harvest. The moon effects our seasons which in turn affects our grape growing abilities. Aradia also represents the duality in Penley's Tolley and Penfold family history.

The Wine: This chardonnay has been made to be crisp with fresh fruit characters and soft oak that will allow some maturation if required. The colour is medium yellow with touches of grapey green. The aroma is emphasised by melon and fresh citrus fruits with a hint of soft French oak. The flavours are smooth with lingering melon fruits and subtle oak enhancing the varietal flavours, without overpowering them. The 2008 vintage has produced a stylish and elegant cool climate chardonnay.

Maturation: The oak is minimal but discernible and will aid maturation if required. Best enjoyed for next 1 to 3 years.

Penley Style: Aradia is hand picked and whole bunch pressed which allows us to conserve the delicacy of the varietal. This winemaking technique adds a more rich, soft texture displaying roundness to the palate, great length and lingering flavours. The wine is then barrel fermented in new and seasoned French oak, essential for integrating the subtle oak flavours and textural tannins. A small portion of this wine is also fermented using 'wild' yeast, a new innovation for Penley that sees juice run direct into oak for a natural ferment adding subtle complexity to the structure. Further aging is completed over 8 months on gross yeast lees, stirred regularly to maintain the yeast in suspension, protecting against oxidation.

Awards: Awards are now generally given to wines already bottled and labelled. Hence any awards are more likely in the year of sale.



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