

PENLEY ESTATE

2000 CHARDONNAY TASTING NOTES

- Release:** February 2002
- Variety:** 100% Chardonnay
- Area:** Coonawarra (A first for Penley Chardonnay)
- Analysis:** Alcohol 13.5%, Acid 6.95 g/l, pH 3.35
- Country:** Australia
- Objective:** The objective of the winemaker has been to create a crisp, young style wine with soft fruit flavours so it can be consumed now, but the fine acid length and mellow French oak will aid bottle maturation (1-3 years from vintage date.)
- The Wine:** The colour is medium yellow with touches of grapey green. An aroma is emphasised by melon and grassy fruit with a hint of soft French oak. The flavours are soft and smooth with lingering melon fruits. The oak is subtle but discernible, enhancing the grape flavours, without overpowering them. This white wine shows slightly enhanced complexity through some Malolactic fermentation, giving greater softness and drinkability. The 2000 vintage has produced a stylish wine with soft fruit flavours. The overall impression is one of soft, discernible fruit with a clean acid and subtle oak background. An elegant cool-climate style. Complexity of flavour, oak and acid make this an excellent food wine. The finely tuned acids allow crispness that many New World Chardonnays lack. Fruit flavour is not dominated, but enhanced, by oak.
- The oak:** Penley's style is based on the harmony of oak and fruit. However it is important to have subtle oak not dominant oak, which has always been the objective in making this wine. Fermentation of a percentage of this wine in specially select oak is essential, with a portion kept in a stainless steel tank, of which a small part will also undergo malolactic fermentation.
- Vintage Comment:** After good winter rains, 2000 ripening was clear and dry. Low temperatures early and late in the season combined with below average rainfall, and high summer temperatures. These growing conditions produced a low yielding harvest but with good ripeness.
- Penley's Winemaking Style:** The balance is a key feature in all Penley Wines. This ensures that this Chardonnay will mature successfully in bottle, but with rich Australian flavours can be enjoyed now whilst the fruits are youthful. Quality new French oak, barrel fermentation, partial lees stirring and 20% MLF all contribute to the style.
- Awards:** Awards are now generally given to wines already bottled and labelled. Hence any awards are more likely in the year of sale.

🏆 Gold	Class 4	2002 Cairns Wine Show
🏆 Silver		Boutique Wines of Australia Wine Awards 2002
🏆 Silver	Class 13	2001 Perth Royal Show
🏆 Silver	Class 3020	2001 Royal Bathurst Cool Climate Wine Show
🏆 Silver	Class 9	2001 Limestone Coast Wine Show
🏆 Bronze	15	2002 Limestone Coast Wine Show
🏆 Bronze	Class 45	2002 Royal Adelaide Wine Show
🏆 Bronze	Class 32	2002 Sydney Royal Wine Show
🏆 Bronze		2002 London International Wine & Spirit Competition
🏆 Bronze	Class 30	2002 Royal Melbourne Wine Show
📖 91 Points		Wine Spectator - May 15, 2002
📖 89 Points		Cambell Mattinson, Winefront Monthly, July 2002 <i>"beautifully fruity & perfectly controlled"</i>
📖 89 Points		Robert Parker Jr, October 2002, The Wine Advocate

Total Awards Since First Release (1989): 1 Trophy nomination, 5 Gold, 10 Silver, 47 Bronze, 1 Commended, 3x90+points.