PENLEY ESTATE

2001 CHARDONNAY
TASTING NOTES

Release: September 2002 **Variety:** 100% Chardonnay

Area: Coonawarra

Analysis: Alcohol 13.5%, Acid 6.72 g/l, pH 3.20 **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 minimal malolactic fermentation, with the accent on fresh fruit characters, rather than buttery richness. The 2001 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 minimal part will also undergo malolactic fermentation.

Vintage Comment:

A warm spring lead to a perfect fruit set. Despite above average January temperatures and some ill-timed March rain, optimum ripeness was still achieved through a warm and mild dry April harvest period.

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 minimal 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.

🎖 Silver	36	2002 Hotel Grand Chancellor royal Hobart Wine Show
🎖 Bronze	9	2002 Limestone Coast Wine Show
★★★		Winestate Magazine - 2002 Limestone Coast Tasting

Total Awards Since First Release (1989): 1 Trophy nomination, 6 Gold, 14 Silver, 48 Bronze, 3 x 90+ points.

PENLEY ESTATE PTY LTD, 39 BEULAH ROAD, NORWOOD, SOUTH AUSTRALIA 5067 PHONE:(61) 08 8363 5500 FAX:(61) 08 8363 5366
E-MAIL: penley@penley.com.au HOME PAGE: www.penley.com.au