PENLEY ESTATE

2002 CHARDONNAY
TASTING NOTES

Release: September 2003 **Variety:** 100% Chardonnay

Area: Coonawarra

Analysis: 13.5% Alcohol, 6.4g/l Acid, pH 3.34 **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 complexity even though there has been no malolactic fermentation, even so the wine is soft but crisp, with the accent on fresh fruit characters, rather than buttery richness. The 2002 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. The oak adds dimension and structure to the wine, not overt and buttery notes.

Vintage Comment:

Record coolness at Spring and Summer delayed flowering which reduced fruit set and so low yields resulted. The Autumn harvest period had above average temperatures, clear skies, bright sunshine and little rain. The result for the year was very good quality- very little, very late.

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 no MLF all contribute to the style. The wine is delicate but definite Chardonnay berry flavours.

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

Silver		2004 International Wine & Spirit Competition
Silver	15	2003 Royal Hobart Wine Show
Silver	9	2003 Limestone Coast Wine Show
Bronze	13	2004 Perth Royal Wine Show
Bronze		2004 Decanter World Wine Awards
Bronze	26	2004 Royal Melbourne Wine Show
Bronze	25	2003 Royal Melbourne Wine Show
Bronze	53	2003 Royal Adelaide Wine Show
Bronze		2004 Dallas Morning News Wine Competition
		Tanzer's International Wine Cellar- July *"Tropical with mouthfilling texture"*
90 Points		The Wine Advocate Issue 155 *"Good definition"*
Seal of Approval		2004 International Wine Challenge

Total Awards Since First Release (1989): 1 Trophy nomination, 5 Gold, 16 Silver, 53 Bronze, 1 Commended, 6x90+points.