

PENLEY ESTATE

2003 CHARDONNAY TASTING NOTES

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|-----------------------------------|--|--|-----------------|
| Release: | September 2004 | Variety: | 100% Chardonnay |
| Area: | Coonawarra | | |
| Analysis: | 14% Alcohol, 6.8g/l Acid, pH 3.37 | 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 2003 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 selected 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: | Late winter rains gave good soil moisture for the warm, dry spring resulting in an early budburst. Warm to hot December and January. Cool and above average rain for February and early March. Warm, sunny and dry until the end of vintage in early may. Yields were down by 25%. | | |
| 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 | | 2005 International Wine Challenge | |
| 🥉 Bronze | 26 | 2004 Royal Melbourne Wine Show | |
| 🥉 Bronze | 15 | 2004 Royal Hobart Wine Show | |
| 🥉 Bronze | 9 | 2004 Limestone Coast Competition | |
| 90 Points | | Winefront Monthly February 2005 " <i>Elegance and Richness</i> " | |

Total Awards Since First Release (1989): 1 Trophy nomination, 7 Gold, 18 Silver, 57 Bronze, 1 Commended, 6x90+points. Donnay Hay Magazine Annual Wine Awards 2004 - Best Chardonnay over \$15.