

PENLEY ESTATE

1995 CHARDONNAY TASTING NOTES

Release: February, 1997
Variety: 100% Chardonnay
Area: 87% Coonawarra 13.1% McLaren Vale
Analysis: Alcohol 13%, Acid 7.7 g/l., pH 3.24
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 of 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 fruit with a hint of soft French oak. The flavours are soft and smooth with lingering melon fruits. The oak is quite discernible but enhances the grape flavours. This white wine shows slightly enhanced complexity through some Malolactic fermentation. This gives greater softness and drinkability. The overall impression is one of soft, discernible fruit with a clean acid and rich oak background.

The Oak: Penley's style is based on the harmony of oak and fruit. However it is important to have subtle oak not dominate oak, and this has always been the objective in making this wine. Fermentation of a percentage of this wine in French Vosge oak is essential with a portion kept in stainless steel tank, of which a small part will undergo malolactic fermentation.

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 Australia's rich flavours can be enjoyed now whilst the fruits are youthful.

Complexity of flavour, oak and acid make this an excellent food wood. The finely tuned acids allows crispness that many new world Chardonnay's lack.

Awards: Collective Awards for Penley Estate Chardonnays (6 Vintages)
91/100 Points Wine Spectator Outstanding, a wine of superior character and style (August 1997)
91/100 Points Wine Spectator Outstanding (June 1998)
1 Trophy Nomination 4 Gold Medals
7 Silver Medals 33 Bronze Medals
1 Commended