

# PENLEY ESTATE

## 1996 CHARDONNAY TASTING NOTES

**Release:** November, 1997  
**Variety:** 100% Chardonnay  
**Area:** Coonawarra/McLaren Vale  
**Analysis:** Alcohol 13%, Acid 6.96g/l., pH 3.41  
**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 1996 vintage has produced a very elegant wine with fine fruit flavours. 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 Vosges oak is essential with a portion kept in stainless steel tank, of which a small part will undergo malolactic fermentation.

**Vintage Comment:** Cool and dry during the growing and harvest period. Harvest was late, cool and dry. Yields were slightly above average but the late harvest resulted in reds with strong colour and flavour, Chardonnay with elegance and distinct varietal flavour.

### 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 wine. The finely tuned acids allows crispness that many new world Chardonnay's lack.

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

Silver Medal 1999 InterVin International Wine Competition  
Bronze Medal International Wine Challenge 1998  
Bronze Medal Class 26 1998 Perth Show  
Bronze Medal Class 24 1998 Queensland Show  
Bronze Medal Class 34 1997 Melbourne Show  
Bronze Medal Class 13 1997 Perth Show  
90/100 Wine Spectator, Best in market (October 1998)  
86/100 James Halliday Wine Companion 1999  
86/100 International Wine Cellar Points, The Best New Releases From Australia (July/August 1998)  
4 Star Winestate Magazine (Limestone Coast Tasting November/December 1998 Issue)  
4 Star Winestate Magazine (New Releases March/April 1998 Issue)  
4 Star Winestate Annual (Best of South Australia) Limestone Coast 1999 Vol.22 Issue 1.  
4 Star Winestate Annual (Best of New Releases) Chardonnay & Blends 1999 Vol.22 Issue 1.