

# PENLEY ESTATE

## 1997 CHARDONNAY TASTING NOTES

**Release:** November, 1999  
**Variety:** 100% Chardonnay  
**Area:** Coonawarra/McLaren Vale  
**Analysis:** Alcohol 13%, Acid 7.5g/l., pH 3.35  
**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 melon and grassy 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 1997 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:** Good moisture levels and a warm spring. Cool and dry during the early growing season. Harvest was late, warm and dry. Yields were very low 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. Quality new French oak, barrel fermentation, partial lees stirring and 20% MLF.

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. Fruit flavour is not dominated but enhanced by oak.

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

\*\*\* National New Releases July/August 1999 Issue WINESTATE Magazine  
\*\*\* WINESTATE Magazine (Limestone Coast Tasting November/December 1998 Issue)  
Bronze Medal Class 11 1999 Hotel Grand Chancellor Royal Hobart Wine Show  
Bronze Medal The Dallas Morning News 2000 Wine Competition