

PENLEY ESTATE

1999 CHARDONNAY TASTING NOTES

- Release:** February 2000
- Variety:** 100% Chardonnay
- Area:** Coonawarra/McLaren Vale
- Analysis:** Alcohol 13.5%, Acid 7.0g/l, pH 3.30
- 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 quite discernible, enhancing the grape flavours, without overpowering them. This white wine shows slightly enhanced complexity through some Malolactic fermentation, giving greater softness and drinkability. The 1999 vintage has produced a stylish wine with rich 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 Burgundian blend oak is essential, with a portion kept in a stainless steel tank, of which a small part will also undergo malolactic fermentation.
- Vintage Comment:** Below average yields but wines well structured and deeply coloured and flavoured. A classic, rich, ripe and intense. Below average temperatures early and late in the season, high January and February temperatures. Below average rainfall in the ripening and vintage periods. Generally a long, cool and dry ripening period.
- 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 20% MLF all contribute to the style.
- Awards:** Awards are now generally given to wines already bottled and labelled. Hence any awards are more likely in the year of sale.
- 📖 90 Points Wine Spectator, June 30, 2001 & July 31st, 2001
 - 🥈 Silver Class 11 2000 Hobart Hotel grand Chancellor Royal Wine Show
 - 🥈 Silver Class 408 2001 Riverside International Wine Competition
 - 🥉 Bronze Class 23 2000 Adelaide Royal Wine Show
 - 🥉 Bronze Class 30 2001 Royal Melbourne Wine Show
 - 🥉 Bronze Class 39 2001 Royal Adelaide Wine Show
 - ★★★★ Winestate Magazine Nov/Dec 2001 Vol 24 Issue 6
 - ★★★★ Winestate Magazine annual Chardonnay Tasting (March/April 2002)
 - ★★★ Decanter Magazine (Recommended) – June 2002
 - ★★★ Decanter Magazine (Recommended) – October 2002 Vol 28 No. 1