

# PENLEY ESTATE

## 2004 CHERTSEY TASTING NOTES

**Release:** March 2007  
**Area:** Coonawarra  
**Country:** Australia  
**Analysis:** 14.5% Alcohol, 6.6 g/l total acid, 3.37 pH

**Variety:** 60% Cabernet Sauvignon  
28% Merlot  
12% Cabernet Franc

**Objective:** The objective of the Chertsey wine was to show the regions true characteristics through wines that grow best in the region- Cabernet and Merlot. The Cabernet Sauvignon, Cabernet Franc and Merlot each show their own unique characteristics in this wine but also compliment each other. This blend is often used in wines from the Bordeaux region in France, where these varieties also thrive to produce the best wines of the region.

**Chertsey History:** The Chertsey name was born out of the Tolley family, it is the village in which the Tolley family lived in the United Kingdom. In Australia it is the name of the house in which Kym's Father grew up in Adelaide. This wine honours the families winemaking heritage.

**The Butterfly:** The distinct butterfly logo used on the label represents the gates that stood at the front of the Chertsey house. The gates were made as a present to Kym Tolley's Grandmother by his Grandfather for her Birthday. The gift of love was made by an Adelaide Blacksmith but were designed by family still living in Scotland.

**Vintage Comment:** Winter rains and spring temperatures were average and resulted in a late budburst, followed by warm conditions that produced ideal flowering. Very cool but dry January delayed veraison and a wet March delayed completion of harvest well into May, however this long cool maturation produced intense flavours, aromatics and colours.

### The Wine:

**Maturation:** While it is difficult to recommend maturation periods, this wine with its palate balance and finely tuned tannins, will allow a minimum of 10-15 years to achieve its full potential.

**Penley Style:** Balance is a key feature in all Penley wines. This ensures the wine will mature successfully in the bottle. Coupling Australia's rich flavours, it can be drunk whenever the mood dictates. Inherent in the Penley style is soft balance but this should not detract from ageing potential. The wine is made with bottle age in mind. Intense tannin, acid and flavour components are elements required. It is a strong held belief that these components need to be in balance, not just in place, for a wine to mature in bottle. The Chertsey is made from 100% estate grown fruit and is also non filtered, which gives the wine greater complexity.

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

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| 🥈 Silver   | Class 45 | 2007 Perth Royal Wine Show   |
| 🥈 Silver   | Class 54 | 2006 Royal Hobart Wine Show  |
| 🥉 Bronze   | Class 48 | 2006 Rutherglen Wine Show  |
| 🥉 Bronze   | Class 20 | 2006 Limestone Coast Wine Show   |
| 92+ Points |          | Robert Parker Jan 07 " <i>Impressive, rich and powerful</i> "                        |
| 95 Points  |          | Nick Stock May 2007 " <i>finely tuned with real finesse</i> "                        |
| 92 Points  |          | Stephen Tanzers International Wine Cellar, August 2007 " <i>Power and elegance</i> " |
| 91 Points  |          | Gourmet Traveller  |
| 90Points   |          | 2008 James Halliday Wine Companion " <i>Smooth Tannins</i> "                         |
| Top 100    |          | Adelaide Review November 2007, Nick Stock " <i>Stylish and precise</i> "             |