

CHERTSEY



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**Vintage:** 2005

**Release:** August 2008

**Variety:** 57% Cabernet Sauvignon, 28% Merlot, 15% Cabernet Franc

**Country:** Australia

**GI/ Area:** Coonawarra

**Analysis:** 15% Alcohol, 5.70 g/l total acid, 3.44 pH

**Yield:** 2 t/A

**Fermentation:** Open Fermentation/ Heading Down Tanks.

**Maturation:** 100% New French Oak

**Time Spent On Oak:** 24 Months

**Vintage Comment:** After a wet winter, spring was cool to mild followed by a warm and dry summer. Plenty of sunshine and very little rain.

**Objective:** The objective of the Chertsey wine was to produce a super premium, traditional Bordeaux blend to highlight the versatility of Coonawarra and Penley Estate. The idea came to winemaker Kym Tolley when the first merlot rootlings were planted on our green site in 1990.

**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, Grandfather and Great Grandfather lived 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. This gift of love was made by an Adelaide Blacksmith but was designed by family still living in Scotland.

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**The Wine:** Deep crimson in colour with purple tints. Complex, ripe blackberry, mulberry and plum aromas with smoke and savoury elements, both incredibly vibrant and perfumed and well integrated. The palate is of ripe berries with black olives notes and some vanilla and chocolate characters on the soft, lingering finish. A medium bodied wine with fine velvety tannins and an opulent finish. A true reflection of balance, elegance and power.

**Maturation:** While it is difficult to recommend maturation periods, this wine with its palate balance and finely tuned tannins, will allow a minimum of 7-10 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 lightly 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.

- 🏆 Gold 2008 International Wine Challenge
- 🏆 Silver 2009 San Francisco International Wine Competition
- 🏆 Silver 2009 Sommelier's Challenge
- 🏆 Silver 2008 Houston International Wine Competition
- 🏆 Bronze 2009 Houston International Wine Competition
- 🏆 H/C 2008 Sydney International Wine Competition
- 95 Points Nick Stock, Wine 100, May 2009
- 95 Points The Penguin Good Australian Wine Guide 2010
- 92 Points Tanzers International Wine Cellar Oct 2008
- 92 Points Campbell Mattinson, Winefront Monthly Oct 2008
- 92 Points Robert Parker Jr. February 2009
- 91 Points Wine Enthusiast Sept 2009



PENLEY

ESTATE GROWN  
& MADE