

CHERTSEY



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Vintage: 2006

Release: May 2010

Variety: 49% Cabernet Sauvignon, 47% Merlot, 4% Cabernet Franc

Country: Australia

GI/ Area: Coonawarra

Analysis: 15% Alcohol, 6.1 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:

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.

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.

The Wine: The colour is deep and opaque. A very complex and intense aroma, quite fresh and vibrant highlighting the characteristics of the 3 grape varieties, violets and spice from the Merlot, cherry / savoury aromas from the Cabernet Franc and berry / earthy elements from the Cabernet. The palate is finely structured, quite moreish with savoury chalky tannins and red berry flavours. A very attractive wine and 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.

94 Points

93 Points

91 Points

🏆 Gold

🏆 Silver

🏆 Bronze

James Halliday, Australian Wine Companion, 2009

Tanzers International Wine Cellar July 2009

The Wine Advocate Issue #186

2009 International Wine & Spirits Competition

2008 International Wine Challenge

2009 Limestone Coast Wine Show



PENLEY
ESTATE GROWN
& MADE