

CHERTSEY



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Vintage: 2008

Release: Jan 2011

Variety: 50% Cabernet Sauvignon, 19% Merlot, 31% Cabernet Franc

Country: Australia

GI/ Area: Coonawarra

Analysis: 14.5% Alcohol, 6.4 g/l total acid, 3.39pH

Yield: 2.2-2.5t/A

Fermentation: Open Fermentation/ Heading Down Tanks.

Maturation: 100% New French Oak

Time Spent On Oak: 21 Months

Vintage Comment:

After good winter rains, spring was dry with favourable rain events at the appropriate times throughout the growing season. Summer was hot and dry punctuated by an uncharacteristic hot spell in March, but Coonawarra's cool nights prevailed allowing continual enhancement of both colour and structure

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 wonderful aromatic aroma of fresh cherries, violets, prunes and plums. A terrific fragrance persists on the nose which is enhanced by some spice and chocolate from the very tight grained French oak. The palate is full bodied and very rich. Strong berry and spice flavours persist on the palate which complements the liquorice and chocolate flavours emanating from the French oak. The tannins are incredibly fine and silky which provide the wine with a seamless palate structure. The finish is very long and expansive with lingering complex vanillin and cedary oak extracts. 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.

🏆 Bronze

2010 Limestone Coast Wine Show



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& MADE