

PENLEY ESTATE

2003 CONDOR SHIRAZ CABERNET TASTING NOTES

Release: July 2005
Varieties: 60% Shiraz, 40% Cabernet Sauvignon
Area: 100% Coonawarra
Analysis: 14.5% Alcohol, 6.5g/l Acid, 3.4 pH
Country: Australia

The Name: It was important that a name and image was in keeping with the Penley's family of wines... Phoenix (Cabernet Sauvignon), Hyland (Shiraz) and Condor (Shiraz Cabernet). The logo of the Condor bird matched the image and strength of the unicorn (Hyland) and the Phoenix bird (Phoenix). The Condor bird is a large but silent bird of prey distinguished by its ability to fly great distances with enormous stamina and grace. The Condor symbolises Penley's determination, energy and quiet persistence towards winemaking excellence.

Objective: To create a complex and rich wine with soft, lingering and fresh berry flavours. A uniquely Australian blended style. This wine should be able to be drunk young, but the soft astringency from the skins and oak will allow this wine to gain complexity with a little bottle age. The wine should be fruit forward and complex created by the Shiraz and Cabernet Sauvignon flavours with the finesse of oak and full of berry flavour. The style expresses the traditional (Shiraz) and the contemporary (Cabernet Sauvignon) grapes of Coonawarra.

The Wine: Bright crimson with some amber and purple tints indicating oak maturation, bottle age and vintage character. The shiraz grape gives the wine ripe, sweet berry and a touch of pepper spice to the bouquet whilst the cabernet gives it depth of colour, rich blackberry fruits and soft tannins. A full bodied style with accent on fruit and not harsh tannins. The major accent is on complexity and finesse which will develop wonderful secondary characters over the next 5-7 years. Complexity is a combination of the two differing varieties, a range of different French oak used and the winemaking techniques employed during harvest. 50% new oak was used, both French and American which, like the two varieties will greatly change the complexity of the wine. This wine has fragrant ripe berries and some leather and chocolate, the palate has obvious tannins but the sweet soft fragrant fruit gives great balance.

Maturation: Bottle maturation is recommended up to 7 years, but it is hoped that it will also be enjoyed now whilst it is fresh and lively. Bottle age will add a new dimension by changing fruit and wood characters, and aid in softening tannins.

Winemaking-The Penley Style:

Highlighting the great Coonawarra colour created during its cool and slow ripening phase. Best described as medium to full bodied, rich ripe flavours and soft tannin finish are all key elements to all Penley wines.

1. Estate grown fruit
2. Slow and steady ripening period
3. Fresh and ripe varietal flavour
4. subtle oak flavours
5. Wines of finesse, elegance and complexity
6. Uniqueness based on regionality, variety and attention to detail.

Vintage Comment: Record coolness at Spring and Summer delayed flowering which reduced fruit set and so low yields resulted. The Autumn harvest period has above average temperatures, clear skies bright sunshine and little rain. The result for the year was very good quality – very little, very late.

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

🏆 Silver		2005 San Francisco Wine Show
🏆 Bronze	Class 7	2005 Cairns Wine Show
🏆 Bronze	Class 44	2005 Royal Melbourne Wine Show

