



C O N D O R

CONDOR SHIRAZ CABERNET

**Vintage:** 2007**Release:** November 2008**Variety:** 75 % Shiraz 25% Cabernet Sauvignon**Country:** Australia**GI/ Area:** Coonawarra**Analysis:** 15% Alcohol, 6.2 g/l total acid, 3.48 pH**Yield:** 2.2-2.5t/A**Fermentation:** Open Fermentation/ Heading Down Tanks.**Maturation:** 25% New American Oak and 3% New French Oak.**Time Spent On Oak:** 18 Months**Vintage Comment:** A dry and cold winter was followed by severe frosts during spring and early summer throughout the region. Summer was very dry with warm to hot days and mild to cool nights. Significant rainfall in January provided relief and enough moisture to carry the vines through to harvest. Below average yields resulted in wines of extremely high quality.**The Name:** It was important that a name and image was in keeping with 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 purple / black with some purple tints. 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 and American oak used and the winemaking techniques employed during harvest. 3% new French oak was used; along with 25% new American, which like the two varieties will greatly change the complexity of the wine. This wine has fragrant ripe berries and some chocolate and savoury smokey elements. The palate has generous silky tannins and coupled with the sweet soft fragrant berry 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. Estate grown fruit, slow and steady ripening period, fresh and ripe varietal flavour, subtle oak flavours are key characteristics.**Awards:** Awards are now generally given to wines already bottled and labelled. Hence any awards are more likely in the year of sale.

Top 100  
90 Points  
90 Points  
🏆 Gold  
🏆 Silver  
🏆 Silver  
🏆 Bronze  
🏆 Bronze  
🏆 Bronze  
🏆 Bronze  
🏆 Bronze  
🏆 Bronze  
🏆 Bronze

Adelaide Review's Top 100 South Australian Wines 09/10  
Jeremy Oliver, The Australian Wine Annual 2010  
Tanzers International Wine Cellar July 2009  
2009 San Francisco International Wine Competition  
2009 Houston International Wine Show  
2009 Perth Royal Wine Show  
2009 Vintage Cellars National Wine Show  
2009 International Wine & Spirits competition  
2008 Royal Melbourne Wine Show  
2009 International Wine Challenge  
2009 Royal Queensland Show  
2009 New Zealand International Wine Show  
2009 Limestone Coast Wine Show

**Total awards since first release (2003):**

4 Gold, 13 Silver medals, 12 Bronze and 5 90+ Points



PENLEY

ESTATE GROWN  
& MADE