



C O N D O R

CONDOR SHIRAZ CABERNET

Vintage: 2009

Release: Dec 2010

Variety: 52 % Shiraz 48% Cabernet Sauvignon

Country: Australia

GI/ Area: Coonawarra

Analysis: 14.5% Alcohol, 6.5 g/l total acid, 3.38 pH

Yield: 2.5-3.0t/A

Fermentation: Open Fermentation/ Heading Down Tanks.

Maturation: Combination of 50% French and 50% American new oak which totalled 36% of the final blend.

Time Spent On Oak: 15 Months

Vintage Comment: Warm days and cool nights provided ideal conditions resulting in bright, fragrant fruit and long silky tannins.

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: Opaque in colour with some purple tints. Sweet berry and black cherry notes with a touch of mocha spice to the bouquet and complex vanillin oak with some smokey overtones. 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. This wine has fragrant ripe berries and some chocolate and savoury smokey elements. The palate has a young but fine tannin structure, good mid palate richness and a sweet cedar menthol finish that will evolve with age.

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.

Total awards since first release (2003):

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



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