

Vintage: 2007

Release: November 2008

Variety: Merlot

Country: Australia

GI/ Area: Coonawarra

Analysis: 15% Alcohol, 6.0 g/l total acid, 3.38 pH

Yield: 2.2-2.5t/A

Fermentation: Open Fermentation/ Heading Down Tanks.

Maturation: 35% 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.

Objective: To create a complex red wine style. To enhance the reputation of Coonawarra's Australia's pre-eminent red wine growing district. The wine should show varietal character of floral, rich and ripe Merlot with a refined palate of length and balance.

Merlot Characteristics: Merlot typically shows bright colours with luscious fruit and velvet like smoothness on the palate. While often regarded as lightweight in style, is capable of great richness depending on district and winemaking style.

Winemaking: Picked at maximum flavour development, but keeping the exquisite style that is a feature of Coonawarra and Merlot's natural character. Barrel fermented using a mix of French oak producers and forests, to provide complexity, while maintaining Penley's hallmark integration. Fermentation takes 7-10 days at temperatures of 15-18°C to maintain flavour profile. Circulation through traditional "heading down" tanks (open fermenters, with submerged caps) helps maximise colour, flavour and tannin extraction, achieving delicacy of fruit characters, great richness of palate, and softness of tannins.

The Wine: Deep cherry red in colour with a brick red hue. The bouquet is rich and complex with hints of violets, plums, a touch of spice and red cherries. The French oak is restrained and well integrated. Medium bodied with a strong mid palate of rich red berry and savoury black olive notes. The texture is soft with integrated smoky vanilla French oak, finishing with a refined silky smooth tannin structure.

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Penley Style: The balance is a key in all Penley wines - balance with power and grace. This ensures that our wines will mature successfully in the bottle. Each wine will reflect this, but will also display seasonal variations and the regional influence that Coonawarra will have on the overall style. Heading down tanks, barrel fermentation in 35% new French oak, and regular racking for clarity ensures a refined style.

Maturation: Soft tannins and low acidity will provide the foundation for medium-term bottle age of 1-5 years. However, maturation is quite subjective and will vary from palate to palate. Experience has shown that bottle age, even small amounts on our Merlot, shows distinct improvement in balance and flavour development.

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

91 Points	The Penguin Good Australian Wine Guide 2010
91 Points	Nick Stock, Wine 100 May 2009
🥈 Silver	2009 Sommelier's Challenge
🥈 Silver	2009 Mondial Du Merlot
🥈 Silver	2009 LA International Wine Competition
🥉 Bronze	2009 San Francisco International Wine Competition
🥉 Bronze	2009 Perth Royal Wine Show
🥉 Bronze	2009 New Zealand International Wine Show

Total awards since first release (2005):
4 Silver medals, 7 Bronze and 5 90+ Points