

**Vintage:** 2008

**Release:** November 2009

**Variety:** Merlot

**Country:** Australia

**GI/ Area:** Coonawarra

**Analysis:** 15% Alcohol,  
6.20 g/l total acid, 3.42 pH

**Yield:** 2.0-2.5t/A

**Fermentation:** Open  
Fermentation/ Heading  
Down Tanks.

**Maturation:** 33% New  
French Oak

**Time Spent On Oak:** 16  
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:** 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 juicy purple plum notes. The texture is soft with integrated smoky vanilla French oak, finishing with a refined smooth tannin structure.

**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 33% 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.

🥈 Silver

2009 Mondial Du Merlot