

# PENLEY ESTATE

## 2000 HYLAND SHIRAZ TASTING NOTES

**Release:** February 2002  
**Variety:** Shiraz  
**Area:** Coonawarra  
**Analysis:** 14.0% Alcohol, 6.6 g/l Acid, pH 3.32  
**Country:** Australia  
**Objective:** To create a youthful, rich and mellow wine. Created to drink now. A wine of varietal fruits but only the hint of American oak. Oak will add complexity to the flavours and enhance the fruit. This wine must show area characteristics, varietal fruit and have plenty of flavour.

**Vintage Comment:** After good winter rains, 2000 ripening was clear and dry. Low temperatures early and late in the season combined with below average rainfall, and high summer temperatures. These growing conditions produced a low yielding harvest with good ripeness.

**The Wine:** The colour is crimson, but will develop some amber tints from its oak maturation and later bottle age. The aroma is varietal with a complex of berry ripeness with huge intensity reflecting the vintage conditions. Strong lifted aromas of variety and oak. The flavour is rich and fruity. A soft and rich middle palate with oak tannin on the finish to balance the intensity of 2000 flavours. The 2000 is a full style but does show a lot more fruit and body weight on the palate than earlier vintages. It compares well to the 1998 showing rich ripe berry but with more weight.

**Maturation:** The oak is minimal but discernible so the small amount of wood tannin and fruit flavours will aid maturation if required. Best enjoyed for the next 1-5 years. However the 2000 wines will have intensity and balance to age longer. Penley wines must have the ability for some bottle age, since there is sometimes 1-2 years between bottling and actual drinking.

**Penley's Winemaking Style:** Balance is a key feature in all Penley Wines, ensuring successful bottle maturation. This wine shows dominance of fruit with hints of smoky oak and grape tannin. A wine made to enjoy while the young distinct but elegant Coonawarra Shiraz characters are evident. Characters of ripe berry and hints of black peppers. 50% American Oak and 50% French Oak Hogsheads for 18 months, 40% was new Oak. Due to the intensity of the 2000 fruit it was necessary for the wine to remain in wood a little longer to gain a better balance.

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

🏆 Nomination		George Mackey Memorial Trophy, (Most outstanding table wine exported from Australia in 2001/02.)
🥇 Gold		2002 InterVin International Wine Competition
🥇 Gold		2002 Japan Wine Challenge
V Highly Commended	Class 35	2001 Royal Hobart Wine Show (Gold Medal Equivalent)
🥈 Silver	Class 38	2002 Royal Melbourne Wine Show
🥈 Silver		Boutique Wines of Australia Wine Awards 2002
🥈 Silver		2002 London International Wine & Spirits Competition
🥉 Bronze		2002 Visy Board Great Australian Shiraz Challenge
🥉 Bronze	Class 29	2002 Queensland Wine Show Brisbane
🥉 Bronze	Class 35	2002 Sydney Royal Wine Show
★★★★		Winestate Magazine Nov/Dec 2002 Issue (Limestone Coast Tasting Results)
★★★★ ½		The 2002/03 Penguin Good Australian Wine Guide, H.Hooke & R.Kyte-Powell
📖 87 Points		James Halliday June 19 <sup>th</sup> 2002 – <i>"touches of spice"</i>
📖 88 Points		Cambell Mattinson, Winefront Monthly, July 2002 <i>"Fine, elegant &amp; inviting"</i>
📖 87 Points		Robert Parker Jr, October 2002, The Wine Advocate

**Total Awards Since First Release (1990):** 1 Trophy, 5 Gold, 16 Silver, 50 Bronze, 1 Certificate of Excellence, 4 Commendations, 1 Highly Commended.