

# PENLEY ESTATE

## 2002 HYLAND SHIRAZ TASTING NOTES

**Release:** February 2004  
**Variety:** Shiraz  
**Area:** Coonawarra  
**Analysis:** 13.5% Alcohol, 6.2 g/l Acid, pH 3.44  
**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:** Record coolness at Spring and Summer delayed flowering which reduced fruit set and so low yields resulted. The Autumn harvest period has above average temperatures, clear skies bright sunshine and little rain. The result for the year was very good quality – very little, very late.

**The Wine:** The colour is deep purples with plenty of deep red, any hints of amber is due to 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 ripe berry and only a very slight hint of pepper, typically the wine shows variety and some smoky oak. The flavour is rich and fruity. A soft and rich middle palate with oak tannin on the finish to balance the fruit flavours. The 2002 is a full bodied style but does show a lot more fruit and body weight on the palate than earlier vintages.

**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. 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 pepper. Aged in 40% new American Oak and 60% second year French Oak Hogsheads for 18 months.

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

🏆 Silver		2005 International Food and Wine Society "Wines of the Pacific Rim"
🏆 Bronze	34	2004 Perth Royal Wine Show
🏆 Bronze		2004 Dallas Morning News Wine Competition
		Tanzers International Wine Cellar July " <i>Fresh, lively and nicely delineated</i> "
🏆 Bronze		2004 International Wine Challenge
Commended		2004 International Wine & Spirit Challenge

**Total Awards Since First Release (1990):** 1 Trophy, 1 Trophy Nomination, 7 Gold, 20 Silver, 59 Bronze, 1 Certificate of Excellence, 4 Commendations, 1 Highly Commended.