

PENLEY ESTATE

2003 HYLAND SHIRAZ TASTING NOTES

Release: February 2005
Variety: Shiraz
Area: Coonawarra
Analysis: 14.5% Alcohol, 7.34 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: Late winter rains gave good soil moisture for the warm, dry spring resulting in an early budburst. Warm to hot December and January. Cool and above average rain for February and early March. Warm, sunny and dry until the end of vintage in early May. Yields were down by 25%.

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, typically the wine shows varietal and some smoky oak. The flavour is rich and strong ripe berries are dominant this year. A soft and rich middle palate with oak tannin on the finish to balance the fruit flavours. The 2003 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, 40% 1 and 2 year old American oak and 10% second year French Oak.

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

🏆 TOP 100		2005 Sydney International Wine Competition
🏆 Blue Gold		2005 Sydney International Wine Competition
🏆 Bronze		2005 Queensland Wine Show
🏆 Bronze		2005 San Francisco Wine Competition
🏆 Bronze		2005 Riverside International Wine Competition
🏆 Bronze		2004 Limestone Coast Wine Show
🏆 Bronze	Class 41	2004 Royal Hobart Wine Show
🏆 Bronze	Class 7	2005 Sydney Royal Wine Show
🏆 Bronze	Class 7	2005 Cairns Wine Show
🏆 Bronze		2004 Cool Climate Wine Show
🏆 Bronze		2005 International Wine Challenge
🏆 Bronze	Class 20	2005 Perth Royal Wine Show
90 Points		Wine Advocate- Robert Parker jr " <i>Outstanding</i> "

Total Awards Since First Release (1990): 1 Trophy, 1 Trophy Nomination, 7 Gold, 20 Silver, 60 Bronze, 1 Certificate of Excellence, 4 Commendations, 1 Highly Commended, 1x 90 Points or over.