



HYLAND

HYLAND SHIRAZ

Vintage: 2009

Release: April 2011

Variety: Shiraz

Country: Australia

GI/ Area: Coonawarra

Analysis: 14.5% Alcohol,
6.2 g/l total acid, 3.31 pH

Yield: 2.5-3.5t/A

Fermentation: Open
Fermentation/ Heading
Down Tanks.

Maturation: 21% New
American Oak

Time Spent On Oak: 18
Months

Vintage Comment:
Warm days and cool
nights provided ideal
conditions resulting in
bright, fragrant fruit and
long silky tannins.


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.

The Wine: Deep red in colour with a faint purple hue. Fresh black cherry and blueberries are evident on the nose, with nuances of smoke, vanillin, mocha and chocolate. The youthful palate has a tight structure with good natural acidity. Still, even at this young age the palate is quite fleshy, with a diverse flavour profile of berries, black olives, spice and smokey oak. The young tannins are quite dry, but will soften with age and become more opulent over time. A wine that will age well, but has enough softness to be enjoyed on release.

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. Distinct but elegant Coonawarra Shiraz characters are evident. 21% new American oak was used. A wine made to enjoy while still young.

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

 Blue-Gold Judged with food 2011 Sydney International Wine Competition



PENLEY
ESTATE GROWN
& MADE

