

# PENLEY ESTATE

## 1998 HYLAND SHIRAZ TASTING NOTES

**Release:** April 2000  
**Variety:** Shiraz  
**Area:** Coonawarra  
**Analysis:** 13.9% Alcohol, 6 g/l Acid, 3.31pH  
**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 complex the flavours and enhance the fruit. This wine must show area characteristics, varietal fruit and have plenty of flavour.

**Vintage Comment:** Above average yields but wines well structured and deeply coloured and flavoured. Classic rich, ripe and intense.

Late winter, early spring rain ensured plenty of important moisture for the growing season. Budburst, flowering and fruit set was even amid calm and mild weather. Summer continued with ideal warmth and little rain. No extremes ensured long, even and slow fruit maturation.

Harvest earlier than 1996 and 1997 vintages with warm days and cool nights. Some late rain in April, though significant, it fell rapidly followed by sunny and drying conditions.

**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 only strong traces of oak tannin on the finish to balance the intensity of 1998 flavours. The 1998 is a full style but does show a lot more fruit and body weight on the palate than previous 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 1-3 years. However the 1998 wines will have intensity and balance to use longer. Premium wine must have the ability for some bottle age, since there is sometimes 1-2 years between bottling and actual drinking.

### Penley's Winemaking

**Style:** The balance is a key feature in all Penley Wines. This ensure the wines will mature successfully in the bottle, 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 berry and hints of black peppers. 50% American Oak and 50% French Oak Hogsheads for 18 months, 40% was 1998 Oak. Due to the intensity of the 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.

🏆 Silver Medal	Class 367	2001 Riverside International Wine Competition
🏆 Silver Medal		2001 The Dallas Morning News Wine Competition
🏆 Silver Medal	Class 4020	2000 Royal Bathurst Cool Climate Wine Show (Trophy – Most Successful Exhibitor)
🏆 Silver Medal		2000 Singapore International Wine Challenge
🏆 Bronze Medal	Class 35	2001 Sydney Royal Wine Show
🏆 Bronze Medal	Class 30	2000 National Wine Show of Australia
🏆 Bronze Medal	Class 35	2000 Royal Adelaide Wine Show
🏆 Bronze Medal	Class 20	2000 Perth Royal Wine Show
🏆 Bronze Medal		2000 InterVin International
🏆 Bronze Medal	Class 20	1999 Royal Melbourne Wine Show
🏆 Bronze Medal	Class 7	2000 Sydney Royal Wine Show
🏆 Bronze Medal	Class 50	2000 Queensland Wine Show
🏆 Bronze Medal		2000 International Wine Challenge
🏆 Bronze Medal	Class 42	2000 Royal Melbourne Wine Show
***		Winestate Magazine – July/August 2000 Vol 23 Issue 4
*****		The Age/SMH “Uncorked”, November 2000.
****		(Highly Recommended) Decanter Magazine – August 2001
88/100		Wine & Spirits Annual Buying Guide (Special Issue Winter 2001)

