

PENLEY ESTATE

2005 OVER THE MOON ROSE TASTING NOTES

Release:	August 2005	Variety:	Merlot 41% Pinot Noir 31% Chardonnay 15% Cabernet Sauvignon 13%
Area:	Coonawarra		
Country:	Australia	Analysis:	13.5% Alcohol, 6.2 g/l Acid, pH 3.37

The Objective: The objective of the winemaker has been to create a crisp, dry, young rose wine with strong floral and strawberry like flavours. An array of soft berry fruits with a fresh, vibrant and crisp finish.

The Vision: This wine was made using all the passionate skills of the winemaker..... emotion, experience, creativity and art. A true labour of love.

The Wine: The wine is bright red in colour with fragrant fruit flavours and a soft dry finish. A traditional method of “sangué” was used, a process of draining juice from a red fermentation when colour is correct. The wine then continues to ferment as a white, at a cool temperature to retain the delicate aromas and flavours. The wine is delicate in a refreshing summer style.

Maturation: This wine was created to enjoy now.

Vintage Comment: After a wet winter, spring was cool to mild followed by a warm and dry summer. Plenty of sunshine and very little rain.

Penley's Winemaking Style:

The balance is a key feature in all Penley Wines. Using estate grown fruit the juice is separated from the skins within 24 hours of harvest. This will harness the floral merlot, the aromatic nuances of Chardonnay, the strawberry like pinot noir and the cassis characters of cabernet sauvignon. This wine highlights the wonderful flavour profile that can be achieved by harnessing only the natural elements of the grape. The cabernet sauvignon also adds some strength to the palate, a little dry tannin to balance the strong varietal flavours.

Food Paring: A wine that can be enjoyed on its own, on a beach under an umbrella as the world marches by to the beat of a different drum. This wine will compliment any cuisine any time and any place you choose.

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