

PENLEY ESTATE

2002 PHOENIX CABERNET SAUVIGNON - TASTING NOTES

Release: February 2003
Area: Coonawarra
Country: Australia
Variety: Cabernet Sauvignon
Analysis: 13.5% Alcohol, 6.5 g/l total acid, 3.49 pH

Objective: To create a clearly approachable and drinkable young red wine showing the unique characteristics of Coonawarra.

Phoenix History: The Phoenix name recognises the first winemaking company purchased by Douglas Austral Tolley, purchased in 1888. This company began in 1858, as “The Phoenix Winemaking and Distilling Company”, in Stepney, South Australia. In 1888 this was changed to “Tolley Scott Tolley” (T.S.T.) and remained with the family till 1960. D.A Tolley’s great grandson, Kym Tolley, has continued the unbroken family winemaking tradition, establishing Penley Estate in 1988.

Coonawarra Connection: The value and quality of Coonawarra was first recognised by D. A. Tolley who supplied oak barrels and equipment to the district as early as 1908, gaining access to the wines of Coonawarra. To quote from early Tolley records: “The Coonawarra wines were distinctly different from Hope Valley (Tolley home vineyard site near Adelaide). They were dark purple in colour and they had characteristic aroma whilst fermenting.” Nothing has changed!

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 bright crimson with hints of dark purple due to its oak maturation and specific handling techniques. The aroma is ripe and rich with fruit dominant and strong varietal character typical of the 2002 Coonawarra vintage. The aromas are of blackberry and cassis with hints of mint. Distinct blackberry/ blackcurrant (Cassis) flavours, characteristic of a good Coonawarra cabernet sauvignon. The flavour is young ripe fruits with soft grape and oak tannin, so typical of the Penley Style. A wine that is medium to full bodied but soft, balanced, and approachable, with distinct regional characteristics.

Maturation: The oak is minimal but discernible. The small amount of wood tannin and fruit flavours will aid maturation if required. Best enjoyed for next 1 to 5 years. Premium wine must have the ability for some bottle age, since there is sometimes 1 to 2 years between bottling and actual drinking.

Penley Style: The balance is a key feature in all Penley wines. This will ensure the wines will mature successfully in the bottle. This wine shows dominance of spicy cabernet fruit, a dense ripeness with hints of smoky oak and grape tannin. A wine made to enjoy while the young, ripe but elegant, distinct Coonawarra cabernet sauvignon characters are evident. 50% new French Tronçais Oak and 40% second year American Oak was used. Barrel fermentation provided a balanced integration of oak and fruit. To maintain the style, the amount of time in oak each year will vary with the vintage.

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

☿ Silver		2004 International Wine & Spirit Competition
☿ Silver		2004 Decanter World Wine Awards
☿ Silver	Class 33	2004 Royal Melbourne Wine Show
☿ Bronze		2005 International Food and Wine Society “Wine of the Pacific Rim”
☿ Bronze		2004 International Wine Challenge
☿ Bronze		2004 International Wine Challenge Asia
☿ Bronze	Class 12	2003 Limestone Coast Wine Show
☿ Bronze	Class 40	2003 Royal Hobart Wine Show
☿ Bronze	Class 4010	2003 Cool Climate Wine Show
☿ Bronze	Class 6	2004 Sydney Royal Wine Show
Recommended		2004 Aspen Classic Food and Wine Festival
		Tanzers International Wine Cellar “ <i>Juicy, Spicy and fairly intense</i> ”

Total awards since first release (1995):

12 Trophies including Boutique Wine Of The Year for 2000 vintage, best Cabernet Sauvignon 2003 Sydney Royal Wine Show, 1 Trophy nomination, 12 Gold, 17 Silver, 37 Bronze, 3 Commendations, 9 x 90+ points, ★★★★★ The Age/Sydney Morning Herald “Uncorked” Winter 2001. ★★★★★ Winestate Magazine 2002 ★★★★★ Penguin Good Australian Wine Guide 2003/2004 “*Elegant and medium bodied*”.