PENLEY ESTATE

2003 PHOENIX CABERNET SAUVIGNON - TASTING NOTES

Release:	February 2005	**Variety:**	Cabernet Sauvignon
Area:	Coonawarra	**Analysis:**	14.5% Alcohol, 6.6 g/l total acid, 3.37 pH
Country:	Australia		

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: 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 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 2003 Coonawarra vintage. The aromas are of blackberry and cassis. 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 closer to full bodied with more grape and oak tannins but that still maintains balance.

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. 60% new French Troncais Oak with 30% 1 and 2 year old French oak and 10% 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	Class 40	2005 Royal Melbourne Wine Show
🎖 Silver		2005 International Wine Challenge
🎖 Silver		2005 Riverside International Wine Competition
🎖 Silver	Class 6	2005 Sydney Royal Wine Show
🎖 Bronze		2005 International Wine and Spirit Competition
🎖 Bronze		2005 San Francisco Wine Competition
🎖 Bronze	Class 12	2004 Limestone Coast Wine Show
🎖 Bronze	Class 13	2004 Royal Adelaide Wine Show
🎖 Bronze	Class 40	2004 Royal Hobart Wine Show
🎖 Bronze	Class 8	2005 Cairns Wine Show
🎖 Bronze		2004 Cool Climate Wine Show
🎖 Bronze	Class 21	2005 Perth Royal Wine Show
🎖 Bronze	Class 18	2005 Limestone Coast Wine Show
90 Points		James Halliday's Wine Companion 2005
★★★★		Winestate Magazine December 2005
★★★★		Toronto Life – October 2005

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, 44 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"*.