2005 PHOENIX CABERNET SAUVIGNON - TASTING NOTES

Release:	December 2006	**Variety:**	Cabernet Sauvignon
Area:	Coonawarra	**Analysis:**	15% Alcohol, 6.1 g/l total acid, 3.48 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: After a wet winter, spring was cool to mild followed by a warm and dry summer. Plenty of sunshine and very little rain.

The Wine: The colour is bright crimson with hints of dark purple due to its oak maturation and specific handling techniques. The fragrant aroma consists of ripe and rich fruit with complex spice and strong varietal character typical of the 2005 Coonawarra vintage. The aromas are of blackberry and cassis. Distinct blackberry/ blackcurrant (Cassis) flavours, characteristic of a good Coonawarra cabernet sauvignon. The flavour is of young ripe fruits with silky grape tannin and elegant complex cedar oak , so typical of the Penley Style. A wine that is closer to full bodied with more grape and oak tannins but that still maintains beautiful 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. 25% new French Troncais Oak with 68% 1 and 2 year old French oak and 7% 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.

Champion		2007 Houston Wine Show
🎖 Gold		2007 Dallas Morning News Wine Competition
🎖 Gold	Class 7	2007 Sydney Royal Wine Show
🎖 Silver		2007 International Wine & Spirit Competition
🎖 Silver	Class 11	2006 Limestone Coast Wine Show
🎖 Bronze		2007 New Zealand International Wine Show
🎖 Bronze	Class 16	2007 Royal Adelaide Wine Show
93 Points		2008 James Hallidays Wine Companion *"Long supple palate"*
90 Points		Stephen Tanzer's International Wine Cellar, August 2007 *"Impressively long finish"*
Commended		2007 International Wine Challenge
SOA		2007 India Wine Challenge

Total awards since first release (1995):
13 Trophies including Boutique Wine Of The Year for 2000 vintage, Best Cabernet Sauvignon 2003 Sydney Royal Wine Show, 1 Trophy nomination, 15 Gold, 29 Silver, 60 Bronze, 3 Commendations, 12 x 90+ points, 5 Stars The Age/Sydney Morning Herald "Uncorked" Winter 2001. 5 Stars Winestate Magazine 2002 5 Stars Penguin Good Australian Wine Guide 2003/2004 *"Elegant and medium bodied"*.