



P H O E N I X

PHOENIX CABERNET SAUVIGNON

**Vintage:** 2008

**Release:** December 2009

**Variety:** Cabernet Sauvignon

**Country:** Australia

**GI/ Area:** Coonawarra

**Analysis:** 15% Alcohol, 6.3g/l total acid, 3.47 pH

**Yield:** 2.2-2.5t/A

**Fermentation:** Open Fermentation/ Heading Down Tanks.

**Maturation:** 35% New French Oak

**Time Spent On Oak:** 16 Months

**Vintage Comment:**

After good winter rains, spring was dry with favourable rain events at the appropriate times throughout the growing season. Summer was hot and dry punctuated by an uncharacteristic hot spell in March, but Coonawarra's cool nights prevailed allowing continual enhancement of both colour and structure.

**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!

**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 violets, ripe wild berry and integrated spice of the Cabernet grape with strong varietal character typical of the 2008 Coonawarra vintage. The aromas are of blackberry and cassis. Distinct blackberry/ blackcurrant (Cassis) flavours, the characteristic of a good Coonawarra cabernet sauvignon. Mulberry and blackberry are dominant fruit flavours enhanced by a young tight palate 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 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.

**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. Barrel fermentation in French oak provided a balanced integration of oak and fruit.

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

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| 🏆 Gold   | 2009 Limestone Coast Wine Show          |
| 🏆 Bronze | 2009 Royal Adelaide Wine Show           |
| 🏆 Bronze | 2009 Cool Climate Wine Show             |
| 🏆 Bronze | 2009 Wrest Point Royal Hobart Wine Show |



PENLEY

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