

# PENLEY ESTATE

## 1999 PHOENIX CABERNET SAUVIGNON TASTING NOTES

**Release:** February 2001  
**Area:** Coonawarra  
**Country:** Australia  
**Variety:** Cabernet Sauvignon  
**Analysis:** 13.5% Alcohol, 6.6 g/l total acid, 3.45 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 1998.

**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:** Below average yields but wines well structured and deeply coloured and flavoured. Classically rich, ripe and intense. For Coonawarra, Spring was a difficult time, with frost, wind at flowering, and stress at fruit set, in a generally cool period. January-February was generally above monthly average temperatures and low rainfall was experienced through ripening to harvest. A good growing season with cool, dry and clear conditions. Penley reds all had great intensity of colour, with fine, ripe flavours. Similar styles to 1991 wines.

**The Wine:** The colour is bright crimson with hints of amber due to its oak maturation and specific handling techniques. The aroma is fresh and lively with fruit dominant and intensity typical of the 1999 Coonawarra vintage. Distinct blackberry/blackcurrant (Cassis) flavours with hints of mint, characteristic of a good Coonawarra cabernet sauvignon. The flavour is young and fruity with a hint of soft grape and oak tannin, so typical of the Penley Style, though reflecting a finesse that is evident in all our 1999 wines. 1999 is a rich style with medium to full weight, reminiscent of our 1991 cabernets. A wine that is full bodied but soft and balanced, 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, strong but elegant, distinct Coonawarra cabernet sauvignon characters are evident. 60% French Tronçais Oak and 40% American was used. 64% of this oak was new, 36% was second hand. 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.

	90	Wine Spectator March 31 2002
	89 Points	Wine Magazine (August 2001)
	89 Points	Robert Parker’s Wine Advocate, June 2001 “charming”.
	Nomination	George Mackey Memorial Trophy - Most outstanding table wine exported from Australia in 2000/01.
	Gold	Class 29 2000 Hobart Royal Wine Show
	Silver	WINPAC 2002 – International Wine & Food Society
	Silver	2001 International Wine Challenge
	Silver	Class 21 2001 Perth Royal Wine Show (Trophy – Exhibitor whose 5 or more judged entries gain the highest average points)
	Silver	Class 6 2001 Sydney Royal Wine Show
	Commended	Cat. 1a 2001 International Wine & Spirit Competition
	Bronze	Class 19 2001 1 <sup>st</sup> Annual Limestone Coast Wine Show
	Bronze	Class 47 2001 Royal Queensland Wine Show
	Bronze	Class 27 2001 National Wine Show of Australia (Canberra)
	★★★★★	Ralph Kyte-Powell Epicure Wine, The Age 31 <sup>st</sup> July 2001 “a Coonawarra star”
	★★★	Winestate Magazine Nov/Dec 2001 Vol 24 Issue 6

**PreviousVintage: (1998)** 2 Trophies, 2 Gold, 6 Silver, 2 Bronze, 1 Commendation (2000 Int Wine & Spirit Comp)