PENLEY ESTATE

2006 PINOT
TASTING NOTES

Release: December 2006

Variety: Pinot Noir 99%
Chardonnay 1%

Area: Coonawarra

Country: Australia

Analysis: 15% Alcohol, 6.0 g/l Acid, pH 3.45

The Objective: Soft and juicy varietal wine, just taste the inspiration (1% Chardonnay). It is not the quintessential pinot, but will have flavour, weight, varietal character and soft flavours.

The Vision: Great art starts with a blank canvas. Like art this pinot expresses the emotion, creativity and skill of the winemaker. Passion spurred inspiration.

The Wine: Dark cherry in colour with slight purple hues – Bright and vibrant. The aroma is fruit and varietal driven. Strong perfume notes of strawberry and raspberry. Simple but fresh with a touch of spice. A medium bodied wine with soft fruit flavours of strawberries, a touch of blackberry and a hint of melon.

Maturation: This wine was created to enjoy now.

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.

Penley's Winemaking Style:

The balance is a key feature in all Penley Wines. Using estate grown fruit the juice is separated from the skins within 24 hours of harvest. This will harness the floral merlot, the strawberry like pinot noir and the cassis characters of cabernet sauvignon. This wine highlights the wonderful flavour profile that can be achieved by harnessing only the natural elements of the grape. The cabernet sauvignon also adds some strength to the palate, a little dry tannin to balance the strong varietal flavours.

Awards: