



## PINOT NOIR

**Vintage:** 2008

**Release:** March 2009

**Variety:** Pinot Noir

**Country:** Australia

**GI/ Area:** Coonawarra

**Analysis:** 14.5% Alcohol,  
6.5 g/l total acid, 3.46 pH

**Yield:** 2.5-3.0t/A

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

**Maturation:** Aged in  
seasoned French oak

**Time Spent On Oak:** 6  
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.

**The Objective:** Soft and juicy varietal wine, just taste the inspiration. It is not the quintessential Aussie 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 fresh, fruity 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 and a touch of blackberry.

**Maturation:** This wine was created to enjoy now.

**Penley Style:** The balance is a key feature in all Penley Wines. Using estate grown fruit the grapes are gently destemmed and crushed to look after the delicate nature of the Pinot Noir grape. Gentle handling is the key in the production of Pinot Noir. This wine highlights the wonderful flavour profile that can be achieved by harnessing only the natural elements of the grape. The carbon dioxide lifts the fragrant strawberry fruit and adds a refreshing soft finish.

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