

# PENLEY ESTATE

## 2000 RESERVE CABERNET SAUVIGNON TASTING NOTES

|                          |                                    |                      |                                  |
|--------------------------|------------------------------------|----------------------|----------------------------------|
| <b>Release:</b>          | July 2003                          | <b>Country:</b>      | Australia                        |
| <b>Variety:</b>          | Cabernet Sauvignon                 | <b>Estate Grown:</b> | Lot 4 (Bonus), 1 and 12(Phoenix) |
| <b>Analysis:</b>         | 14% Alcohol, 6.7 g/l Acid, 3.49 pH | <b>Area:</b>         | Coonawarra, South Australia      |
| <b>Harvest Analysis:</b> | 13.9° Baume, 5.8 g/l Acid, 3.56 pH | <b>Harvest Date:</b> | April 2000                       |

**The Style:** This classic Australian red wine captures and enhances the distinctive characters of Coonawarra. These characters are highlighted by rich berry tones with a great length and depth of flavour. The complex characters of this wine show intensity and layered depth. To achieve this style it is important to have harmony between fruit intensity, oak tannin, grape tannin and acid. Objective for the Penley style is harmony and balance.

**Vintage Comment:** After good winter rains, 2000 ripening was clear and dry. Low temperatures early and late in the season combined with below average rainfall, and high summer temperatures. These growing conditions produced a low yielding harvest with good ripeness. Key elements were low yield, hot summer but cool harvest period.

**The Wine:** The colour is bright with deep crimson and some purple tints. The aroma has a striking berry character with richness of fruit due to a hot summer, low yields and cool, dry harvest. This is added together with strong smoky oak tones, which highlight the intense nature of the Penley style. The desired level of sugar and flavour was reached. The palate is rich with sweet berry flavours and strong oak and grape tannins, to balance and meld with this years strong flavours. The key elements in this wine are its rich varietal flavours, choice of oak types, finely tuned acid and astringency. The use of 20% American and 80% French Troncais oaks add depth and complexity. It spent 30 months in this oak (98% being new) this is a key to the integration and development. Bottled November 2002.  
A complex wine that shows a deep and ripe palate. Fruit flavours dominate the style this year. Soft fine oak tannins but not the astringency of the 1999. Best defined as medium to full bodied from a great, low yielding year.  
In summary, the wine reflects a cool and wet early season then a cool and mild March, but due to the unseasonal low yields the desired sugar and flavour was reached.

**Maturation:** While it is difficult to recommend maturation periods, this wine with its palate balance and finely tuned tannins, will allow a minimum of 10-15 years to achieve its full potential.

### Winemaking-The Penley Style:

Balance is a key feature in all Penley wines. This ensures the wine will mature successfully in the bottle. Coupling Australia's rich flavours, it can be drunk whenever the mood dictates.


Inherent in the Penley style is soft balance but this should not detract from ageing potential. The wine is made with bottle age in mind. Intense tannin, acid and flavour components are elements required. It is a strong held belief that these components need to be in balance, not just in place, for a wine to mature in bottle.


10 blocks of cabernet are grown at Penley, this is important to the blending, as the best from each block will make it to the final wine to create a complex, traditional Australian Coonawarra Cabernet dry red. Components like clone, soil type, canopy, yield and irrigation all contribute to the wine. In the winery fermentation tank, temperature and oak add to the grape characters. Careful maturation in oak are the final touches.


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


|           |          |   |
|-----------|----------|---|
| Top 100   |          | 2004 Sydney International Wine Competition        |
| Blue Gold |          | 2004 Sydney International Wine Competition        |
| 🏆 Gold    |          | 2004 International Wine Challenge                 |
| 🏆 Gold    |          | 2003 Hong Kong International Wine Challenge       |
| 🏆 Gold    |          | 2003 Japan International Wine Challenge           |
| 🏆 Gold    |          | 2003 International Wine Challenge                 |
| 🏆 Silver  |          | 2004 International Wine & Spirit Competition      |
| 🏆 Silver  |          | 2004 International Wine Challenge Asia            |
| 🏆 Silver  | 27       | 2003 National Wine Show of Australia              |
| 🏆 Silver  | 30       | 2003 Royal Queensland Wine Show                   |
| 🏆 Bronze  | Class 65 | 2004 Royal Hobart Wine Show                       |
| 🏆 Bronze  | Class 28 | 2004 Limestone Coast Wine Show                    |
| 🏆 Bronze  |          | 2004 San Francisco International Wine Competition |
| 🏆 Bronze  |          | 2004 Decanter World Wine Awards                   |
| 🏆 Bronze  | Class 38 | 2004 Royal Melbourne Wine Show                    |
| 🏆 Bronze  | Class 63 | 2003 Royal Adelaide Wine Show                     |
| 🏆 Bronze  | Class 49 | 2003 Perth Royal Wine Show                        |
| 🏆 Bronze  |          | 2003 International Wine & Spirit Competition      |


Merit

 93 Points

 91 Points

 92Points

 90Points

 91 Points

2004 Wine & Spirits Asia Challenge

Winefront Monthly – September 2003 “*Another perfect elegant Cabernet from Penley*”

Wine Spectator September 2003 “*Lithe, elegant style*” Harvey Steiman

Robert Parker’s Wine Advocate “*Impressively structured*”

James Halliday’s Wine Companion 2004 Edition “ *Well balanced*”

Wine Magazine UK April 2003 Issue (Cabernet Kings – Coonawarra vs Stags Leap)

Tanzers International Wine Cellar – July “*Rich, ripe plum and chocolate flavours*”

**Previous Vintage Awards (since 1989):** 20 Trophies, 8 Trophy nominations, 67 Gold, 61 Silver, 86 Bronze, 11 90+ Ratings.