

PENLEY ESTATE

2002 RESERVE CABERNET SAUVIGNON - TASTING NOTES

Release:	July 2005	Country:	Australia
Variety:	Cabernet Sauvignon	Estate Grown:	Lot 4 (Bonus), 1 and 12(Phoenix)
Analysis:	14.5% Alcohol, 6.9 g/l Acid, 3.38 pH	Area:	Coonawarra, South Australia
Harvest Analysis:	14.2° Baume, 6.5 g/l Acid, 3.36 pH	Harvest Date:	April 2002

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: Record coolness at Spring and Summer delayed flowering which reduced fruit set and so low yields resulted. The Autumn harvest period has above average temperatures, clear skies bright sunshine and little rain. The result for the year was very good quality – very little, very late. Record coolness at Spring and Summer delayed flowering which reduced fruit set and so low yields resulted. The Autumn harvest period has above average temperatures, clear skies bright sunshine and little rain. The result for the year was very good quality – very little, very late.

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 2004. A complex wine that shows a deep and ripe palate. Tannins dominate the style this year. Soft fine oak tannins but more ripe fruit than 2000. Best defined as medium to full bodied from a great, low yielding year. In summary, the wine reflects a cool early season then an above average temperature March, low yields created an intense, full bodied but varietal wine.

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.

Nomination		2005 George Mackey Memorial Trophy
🥈 Silver		2006 International Wine & Spirit Competition
🥈 Silver		2006 Decanter World Wine Awards
🥈 Silver		2005 International Wine Challenge
🥈 Silver		2005 Japan International Wine Challenge
🥈 Silver	Class 20	2005 Sydney Royal Wine Show
🥈 Silver	Class 23	2005 Limestone Coast Wine Show
🥉 Bronze		2005 International Wine and Spirit Competition
🥉 Bronze	Class 45	2005 Royal Melbourne Wine Show
🥉 Bronze	Class 32	2005 Royal Queensland Wine Show
🥉 Bronze	Class 43	2005 Royal Adelaide Wine Show
🥉 Bronze	Class 241	2005 Rutherglen Wine Show
🥉 Bronze	Class 46	2005 Perth Royal Wine Show
🥉 Bronze	Class 48	2005 Royal Hobart Wine Show
96 Points		Courier Mail Wine June 2006 <i>"Superb example of Coonawarra Cabernet"</i> Ken Gargett
95 Points		James Halliday's Wine Companion 2005
93 Points		Wine Advocate – Rober Parker jr <i>" Superb – Pauillac like Cabernet"</i>
93 Points		Winefront Monthly, February 2005 <i>"Gorgeous Cabernet"</i>
93 Points		Winefront Monthly, September 2005 <i>" Terrific Cabernet"</i>
90 Points		Tanzer's International Wine Cellar <i>"Solidly structured but nicely supple"</i>
★★★★★		The Age – Epicure, Ralph- Kyte Powell
TOP 30		Top 30 Winter Wines Style Wine <i>"Not a grape out of place in this Coonawarra cab"</i> Tyson Stelzer

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