



RESERVE CABERNET SAUVIGNON

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Vintage: 2008

Release: 2010

Variety: 100% Cabernet Sauvignon

Country: Australia

GI/ Area: Coonawarra

Analysis: 15% Alcohol, 6.9 g/l total acid, 3.37 pH

Yield: 2 t/A

Fermentation: Open Fermentation/ Heading Down Tanks.

Maturation: 100% New French Oak

Time Spent On Oak: 20 Months in new French oak and 4 month in 2yo French oak.

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 Style: This classic Australian red wine captures and enhances the distinctive characters of Coonawarra. These characters are highlighted by 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: Winter rains and spring temperatures were average and resulted in a late budburst, followed by warm conditions that produced ideal flowering. Very cool but dry January delayed veraison and a wet March delayed completion of harvest well into May, however this long cool maturation produced intense flavours, aromatics and colours.

The Wine: The colour has great depth, almost opaque with purple tints. The aroma is so typical of Coonawarra Cabernet. Complex, fresh with black currant leaf notes, touch of mulberry and blackberry fruits interwoven with hints of wild berries and violets. The oak is quite prominent displaying some dusty and vanillin characters on the nose which over time will integrate into the wine thereby adding further complexity to the nose. A very full bodied and luscious wine, whilst still young is showing strong juicy like tannins which will become more silky and velvety with time and evolve as the wine ages. The wine has a striking berry character with richness of fruit, strong vanillin and smokey influences from the fine grained French oak which add length and depth to the finish. A wine from a great vintage due to the ideal weather, average yields and trouble free harvest.

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.

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. Hence any awards are more likely in the year of sale.

🏆 Bronze

2010 Limestone Coast Wine Show



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