

# PENLEY ESTATE

## 1996 CABERNET SAUVIGNON TASTING NOTES

**Release:** July 1999  
**Variety:** Cabernet Sauvignon  
**Analysis:** 13% Alcohol, 6.75g/l Acid, 3.22pH  
**Area:** Coonawarra, South Australia  
**Country:** Australia  
**Estate Grown:** Lot 4 and 8

**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 Wine:** The colour is bright with deep crimson and some amber tints. The aroma has a striking berry character with richness of fruit due to the late but cool and dry harvest this is added together with strong smoky oak tones, which highlight the intense nature of Penley style. The desired level of sugar and flavour was reached. The palate with its rich, sweet berry flavours and strong oak and grape tannins to balance and integrate this year's strong flavours. A complex wine shows a deeper and richer palate than previous years, while reflect again the vintage conditions. Best defined as a full-bodied style.

**Maturation:** While it is difficult to recommend maturation periods, this wine with its palate balance and finely tuned tannins, will allow a minimum of 8-12 years to achieve its full potential.

**Bottle Age Potential:** The subtle characters of this wine belies the actual intensity and depth. To achieve this style it is important to have harmony between fruit intensity, oak tannin, grape tannin and Acid. Objective for Penley style is harmony and balance.

**Winemaking-  
The Penley Style:** The balance is a key feature on all Penley wines. This ensures the wine will mature successfully in the bottle coupled with 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 its potential to age. The wine is made with bottle age in mind. Intense tannin, acid and flavour component 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.

The key elements in this wine are its rich varietal flavours, choice of oak types, finely tuned acid and astringency. The use of 40% American and 60% French Tronçais oak adds depth and complexity. It spent 30 months in oak to enable integration and development. Bottled December 1998.

**Vintage Comment:** Cool and dry during the growing and harvest period. Harvest was late, cool and dry. Yields were slightly above average but the late harvest resulted in reds with strong colour and flavour, Chardonnay with elegance and distinct varietal flavour.

**Awards:**

Top 100	2000 Sydney International Wine Competition (Category Finalist)
Gold Medal	Class 28 1999 National Wine Show of Australia (Canberra)
Gold Medal	Class 42 1999 Royal Adelaide Wine Show
Gold Medal	"WINE" International Wine Challenge 1999
Gold Medal	International Wine & Spirit Competition 1999
Silver Medal	2001 International Wine challenge
Silver Medal	Class 46 2001 Royal Melbourne Wine Show
Silver Medal	Class36 1999 Hotel Grand Chancellor Royal Hobart Wine Show
Silver Medal	Class 33 Royal Perth Show 1999
Silver Medal	Japan International Wine Challenge 1999
Bronze Medal	Class 28 Queensland Wine Show 1999 (Royal National Association)
Bronze Medal	Class 51 Rutherglen Wine Show 1999
Bronze Medal	Class 46 1999 Royal Melbourne Wine Show
91/100 Points	ALA CARTE Magazine (Fruhling 2000)

