

# PENLEY ESTATE

## 1997 RESERVE CABERNET SAUVIGNON TASTING NOTES

**Release:** July 2000  
**Variety:** Cabernet Sauvignon  
**Analysis:** 13.9% Alcohol, 6.9g/l Acid, 3.31 pH  
**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 that previous years, while reflect again the vintage conditions. Best defined as 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 new 50% American and 50% French Tronçais oak adds depth and complexity. It spent 30 months in oak to enable integration and development. Bottled September 1999.

**Vintage Comment:** Good moisture levels and a warm spring. Cool and dry during the early growing season. Harvest was late, warm and dry. Yields were very low but the late harvest resulted in reds with strong colour and flavour, Chardonnay with elegance and distinct varietal flavour.

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

-  91 POINTS Robert Parker's Wine Advocate, June 2001, "Sensational".
-  88 POINTS Wine Spectator July 31<sup>st</sup>, 2001 (New Releases)
-  TROPHY The Wine Magazine Japan International Wine Challenge (The best Australian Wine In the Comp)
-  TROPHY The Wine Magazine Japan International Wine Challenge (The Best Non Bordeaux Cabernet Sauv)
-  GOLD Singapore International Wine Challenge 2000
-  GOLD 1999 Japan International Wine Challenge (Tokyo)
-  GOLD 2000 InterVin International
-  GOLD Class 28 2001 National Wine Show of Australia (Canberra)
-  SILVER The Dallas Morning News 2001 Wine Competition
-  SILVER Class 36 2000 Hotel Grand Chancellor Royal Hobart Wine Show
-  SILVER Class 54 2000 Rutherglen Wine Show
-  SILVER Class 48 2000 Perth Wine Show
-  SILVER Class 36 1999 Hotel Grand Chancellor Royal Hobart Wine Show
-  8 BRONZE (Adelaide, Brisbane, Canberra, Melbourne, Sydney, San Francisco)