

PENLEY ESTATE

1999 RESERVE CABERNET SAUVIGNON TASTING NOTES

Release:	September 2002	Country:	Australia
Variety:	Cabernet Sauvignon	Estate Grown:	Lot 4 and 8
Analysis:	14.1% Alcohol, 6.0 g/l Acid, 3.35 pH	Area:	Coonawarra, South Australia
Harvest Analysis:	13.9° Baume, 5.8 g/l Acid, 3.56 pH	Harvest Date:	April 1999

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: Below average yields but wines well structured and deeply coloured and flavoured. Classically rich, ripe and intense. For Coonawarra, Spring was a difficult time, with frost, wind at flowering, and stress at fruit set, in a generally cool period. January-February was generally above monthly average temperatures and low rainfall was experienced through ripening to harvest. A good growing season with cool, dry and clear conditions. Penley 's 99 reds all had great intensity of colour, with fine, ripe flavours. Similar in nature to 1991 wines (follow-up to a big exciting vintage, wines of similar depth, but greater elegance).

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 warm and 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 year's 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 new 35% American and 65% French Tronçais oak adds depth and complexity. It spent 30 months in oak to enable integration and development. Bottled February 2002. A complex wine that shows a deep and rich palate while reflecting again the vintage conditions. Best defined as a full-bodied style from a big, exciting vintage.

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.

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

Top 100	2002 Sydney International Wine Competition
Blue Gold	2002 Sydney International Wine Competition
🏆 Nomination	George Mackey Memorial Trophy for Australia's Best Export Wine in 2002
🏆 Gold	2003 Pacific Rim International Wine Competition
🏆 Gold Class 68	2002 Hotel Grand Chancellor Royal Hobart Wine Show
🏆 Gold Class 41	2002 National Wine Show of Australia
🏆 Gold Class 49	2002 Perth Royal Wine Show
🏆 Silver	2003 Hong Kong International Wine Challenge
🏆 Bronze Class 37	2003 Royal Melbourne Wine Show
🏆 Bronze Class 19	2002 Limestone Coast Wine Show
🏆 Bronze Class 27	2002 Australian Small Winemakers Show
🏆 Bronze Class 27	2002 Royal Queensland Wine Show
🏆 Bronze Class 42	2002 Royal Melbourne Wine Show
★★★★★	The 2002/03 Penguin Good Australian Wine Guide, H. Hooke & R. Kyte-Powell
★★★★★1/2	Winestate Magazine Nov/Dec 2002 Issue (Limestone Coast Tasting Results)
📖 95/100	Campbell Mattinson, Winefront Monthly, July 2002, "scorchingly good cabernet"
📖 94/100	James Halliday June 19 th 2002 "intense mix of cedar & savoury/chocolatey berry fruit"
📖 91/100	Robert Parker Jr., The Wine Advocate, Oct 2002, "large boned, muscular yet intense"
📖 Good Living	Huon Hooke, Sydney Morning Herald, July 2002 (Preview) "one of the best yet"
Top 10	Campbell Mattison's Top 50, Time Magazine – 4 Nov 2002 "Every release of this is good but this is especially so – elegant and intense."

PreviousVintage Awards (since 1989): 16 Trophies, 62 Gold, 56 Silver, 80 Bronze