

PENLEY ESTATE

2002 SPECIAL SELECT SHIRAZ -THE TRAVELLER TASTING NOTES

Release: July 2005 **Variety:** Shiraz
Area: Coonawarra **Analysis:** 14.5% Alcohol, Acid 6.9 g/l, pH 3.38
Country: Australia
Objective: To produce a Shiraz to represent the highest quality that is grown in Coonawarra and at Penley Estate.

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.

The Harvest: Picked at full taste maturity, which this year was 14 baume, tartaric acid and pH were in perfect balance. The very low yields produced great concentration of grape flavours and ripe tannins.

The History: It began on a train from Zurich to Lugarno in Switzerland in 1997 with a desire to upgrade the level of quality in Hyland Shiraz, together with the belief that Coonawarra Shiraz has a uniqueness of flavour but fell out of favour due to the popularity of Coonawarra Cabernet Sauvignon.

The Strategy: Penley has four separate blocks of Shiraz, each was managed and assessed each vintage with the general view to improve Hyland, it became clear that Cottage block short rows were more consistent in quality. The grapes were smaller berried, tougher skinned and had more flavour than had been seen before. It was 2000 vintage with its low general cropping levels, cooler growing season that the first Special Select Shiraz would be produced. A wine that will age for 10 to 12 years depending on preference.

The Wine: Deep red with hints of purples and ambers. The nose is delicate, slightly perfumed with overtones of blackberry fruits. The aroma has a strong smokey oak character enhanced during its barrel fermentation. Fine balance of fruit, oak and richness. The palate shows restraint and has finesse unlike many of the Australian Shiraz on the market. Its flavours are young and lively. The characters are blackberry type fruits. The wine shows elegance and freshness, the style is delicate fruits but with concentrated sweet, ripe berries. Grape and oak tannins are evident and add depth to the wine but they do not dominate the wine. Complexity of character, young berry with soft persistent length to the palate.

Fermentation: As for Reserve Cabernet, this wine was fermented in 4 tonne and 8 tonne heading down tanks (submerged cap) and fermented at a cool average temperature of 15-19 C with regular rack and return to enhance the oxygen levels and to help cool the centre of the cap. This allows for an 8 to 9 day ferment.

Barrel Ferment: The key to oak integration is barrel fermentation. The wine is racked and pressed at 1.5 baume and transferred to a range of selected French oak hogsheads and barriques. The wine is then racked, barrels washed and wine put back for up to two years.

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

Trophy		Coonawarra Regional Trophy- International Wine Challenge 2006
Trophy Nomination		2006 George MacKey Memorial Trophy
🏆 Gold		2005 International Wine & Spirit Competition – <i>Best in Class</i>
🏆 Gold		2006 International Wine & Spirit Competition
🏆 Silver		2005 International Wine Challenge
🏆 Bronze		2005 Japan International Wine Challenge
🏆 Bronze		2006 International Wine & Spirit Competition
🏆 Bronze	Class 45	2005 Perth Royal Wine Show
🏆 Bronze	Class 22	2005 Limestone Coast Wine Show
🏆 Bronze	Class 23	2005 Sydney Royal Wine Show
95 Points		Wine Advocate – Robert Parker jr “ <i>One of the finest shiraz cuvees I have ever tasted from Coonawarra</i> ”
93 Points		Winefront Monthly February 2005 “ <i>More elegant then heavy</i> ”
92 Points		Winefront Monthly September 2005 “ <i>Mesmerising</i> ”
92 Points		Tanzers International Wine Cellar “ <i>Suave and Elegant</i> ”
92 Points		James Halliday’s Wine Companion 2005
★★★★		Winestate Magazine December 2005

Previous Vintage Awards: 1 Trophy Nomination, 3 Gold, 2 Silver and 6 Bronze Medals. 2 90+ points