

PENLEY ESTATE

2004 SPECIAL SELECT SHIRAZ TASTING NOTES

Release: November 2006
Area: Coonawarra
Country: Australia
Objective: To produce a Shiraz to represent the highest quality that is grown in Coonawarra and at Penley Estate.

Variety: Shiraz
Analysis: 14.5% Alcohol, Acid 6.9 g/l, pH 3.38

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 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 and fragrant 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 rich and lively. The characters are blackberry type fruits. The wine shows elegance but with great depth of fruit and fine tuned tannins. Grape and oak tannins are evident and add depth to the wine but they do not dominate the wine. Complexity of character, rich berry with a full bodied persistent length on 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.

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| 🥈 Silver | Class 51 | 2007 Royal Melbourne Wine Show |
| 🥈 Silver | Class 4020 | 2006 Cool Climate Wine Show |
| 🥉 Bronze | Class 36 | 2007 Sydney Royal Wine Show |
| 🥉 Bronze | Class 54 | 2006 Rutherglen Wine Show |
| 🥉 Bronze | Class 21 | 2006 Perth Royal Wine Show |
| 🥉 Bronze | | 2006 Royal Adelaide Wine Show |
| 🥉 Bronze | Class 13 | 2006 Limestone Coast Wine Show |
| 🥉 Bronze | Class 49 | 2006 Royal Hobart Wine Show |
| 🥉 Bronze | Class 46 | 2007 Perth Royal Wine Show |
| 93 Points | | Paul Ippolito June 2007 " <i>Seamless</i> " |
| 91 Points | | Campbell Mattinson Jan 07 " <i>It's a grunty ... impeccable wine</i> " |
| 91 Points | | Australian Gourmet Traveller June 2007 |
| 90 Points | | Wine Spectator September 2007 |
| 90 Points | | 2008 James Halliday Wine Companion " <i>Powerful and Rich</i> " |
| TOP 100 | | Winter Wines Peter Forrestal June 2007 |

Previous Vintage Awards (since 2000): 1 Trophy, 2 Trophy nominations, 5 Gold, 3 Silver, 10 Bronze, 7 90+ Ratings.