

# PENLEY ESTATE

## 2005 SPECIAL SELECT SHIRAZ TASTING NOTES

**Release:** March 2007 **Variety:** Shiraz  
**Area:** Coonawarra **Analysis:** 15% Alcohol, Acid 5.7 g/l, pH 3.40  
**Country:** Australia  
**Objective:** To produce a Shiraz to represent the highest quality that is grown in Coonawarra and at Penley Estate.

**Vintage Comment:** After a wet winter, spring was cool to mild followed by a warm and dry summer. Plenty of sunshine and very little rain.

**The Harvest:** Picked at full taste maturity, which this year was 14 -15 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:** Inky with a great depth of colour. The nose is strongly fruit driven showing concentrated blackberry and cassis characteristics. The aroma has a strong smokey oak character enhanced during its barrel fermentation. There is a fine balance of fruit, oak and richness. The palate is opulent and concentrated. Its flavours are rich and lively. The wine shows elegance but with great depth of fruit and fine tuned tannins. Grape and oak tannins are evident and add depth 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.

🏆 Blue Gold	2007 Sydney International Wine Competition
🏆 Silver	2008 International Wine Challenge
🏆 Bronze	2007 Great Shiraz Challenge
Commended	2008 Decanter World Wine Awards

**Previous Vintage Awards (since 2000):** 1 Trophy, 2 Trophy nominations, 6 Gold, 5 Silver, 19 Bronze, 12 90+ Ratings.