



SPECIAL SELECT

SPECIAL SELECT SHIRAZ

Vintage: 2005

Release: March 2009

Variety: Shiraz

Country: Australia

GI/ Area: Coonawarra

Analysis: 15% Alcohol,
5.72 g/l total acid, 3.40 pH

Yield: 2.2 t/A

Fermentation: Open
Fermentation/ Heading
Down Tanks.

Maturation: 70% New
French Oak, 30% New
American Oak

Time Spent On Oak: 24
Months

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.

Objective: 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.

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.

Coonawarra Connection: The value and quality of Coonawarra was first recognised by D. A. Tolley who supplied oak barrels and equipment to the district as early as 1908, gaining access to the wines of Coonawarra. To quote from early Tolley records: "The Coonawarra wines were distinctly different from Hope Valley (Tolley home vineyard site near Adelaide). They were dark purple in colour and they had characteristic aroma whilst fermenting." Nothing has changed!

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.

Maturation: The oak is minimal but discernible. The small amount of wood tannin and fruit flavours will aid maturation if required. Best enjoyed for next 10 to 15 years.

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 San Francisco International Wine Competition
- 🏆 Silver 2008 New Zealand Wine Show
- 🏆 Silver 2008 International Wine Challenge
- 🏆 Bronze 2009 Hong Kong International Wine & Spirits Competition
- 🏆 Bronze 2009 Limestone Coast Wine Show
- 🏆 Bronze 2007 Great Shiraz Challenge
- 🏆 Bronze 2008 Royal Adelaide Wine Show
- 🏆 Bronze 2008 Royal Queensland Wine Show
- 🏆 Bronze 2008 Hobart Wine Show
- 🏆 Bronze 2008 Great Shiraz Challenge
- Commended 2008 Decanter World Wine Awards
- 94 Points James Halliday's Wine Companion 2009
- 94 Points Winefront Monthly July 2008
- 92 Points Huon Hooke, Good Living, May 2009
- 91 Points Harvey Steiman's Wine Spectator September 2008
- 91 Points Tanzers International Wine Cellar
- 90 Points Robert Parker Jr. February 2009
- 90 Points Wine Enthusiast, August 2009



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