



SPECIAL SELECT

Vintage: 2008

Release: Jan 2011

Variety: Shiraz

Country: Australia

GI/ Area: Coonawarra

Analysis: 14.5% Alcohol,
6.4 g/l total acid, 3.35 pH

Yield: 2.2-2.5t/A

Fermentation: Open
Fermentation/ Heading
Down Tanks.

Maturation: 100% New
French Oak

Time Spent On Oak: 24
Months

Vintage Comment:

After good winter rains, spring was dry with favourable rain events at the appropriate times throughout the growing season. Summer was hot and dry punctuated by an uncharacteristic hot spell in March, but Coonawarra's cool nights prevailed allowing continual enhancement of both colour and structure

SPECIAL SELECT SHIRAZ

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 and a purple hue. The nose is strongly fruit driven showing concentrated blackberry, mulberry and cassis characteristics. The aroma has a subtle smokey oak character and a touch of vanillin enhanced during its barrel fermentation. There is a fine balance of fruit, oak and richness. The palate is opulent and concentrated. The wine shows elegance but with great depth of fruit, tightly structured acid and fine silky tannins. Grape and oak tannins are evident and add depth but they do not dominate the wine. Complexity of character, rich berry with firm dry tannins and smokey / cedary flavours linger on the finish and persist in the aftertaste. A great example of high quality Coonawarra Shiraz.

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.

92 Points



Harvey Steinman, Wine Spectator Insider, April 2011
2010 Limestone Coast Wine Show



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