

PENLEY ESTATE

2001 PENLEY COONAWARRA TRADITIONAL METHOD SPARKLING PINOT NOIR CHARDONNAY

Release: November 2006
Variety: 85% Pinot Noir, 15% Chardonnay
Analysis: 12.5% Alcohol, Acid 8.5 g/l, pH 3., Sugar 10.2 g/l
Tirage Age: 5 years
Area: Coonawarra, South Australia
Country: Australia

The Style: The world's best sparkling wines are produced by the traditional method. The traditional method sees classic varieties harvested early, blended and re-fermented in a bottle to capture the fine bubbles. Further maturation on fermentation lees produces characteristic yeasty aromas and flavours.

Penley's Style: Distinct pinot noir reflects the Penley Style. A wine of rich pinot noir fruit with elegance and finesse. A wine with full flavour, a rounded middle palate and a finish of fresh finely tuned acid.

Coonawarra's almost forgotten variety of pinot noir is well suited to the consistent cool climate growing conditions necessary for sparkling fruit selection. It is the predominance of the pinot noir that gives this wine its aging ability.

The Wine: The colour is light pink and its aromas are of young pinot fruit. A complex wine with almost bread like yeast and strong earthy notes balanced with a freshness of young fruit. The flavours show plenty of power of nutty pinot, hints of strawberry and yeast. The mouth feel lingers due to the fine bubbles, crisp acid and some sweet Chardonnay flavours.

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Maturation: Recommended to drink now. Further bottle age at this time will enhance and intensify the complex flavours. Best enjoyed 2006-2009.

Awards:

Total Awards Since First Release: 5 Trophies, 7 Gold, 8 Silver and 28 Bronze medals.