PENLEY ESTATE

2005 PINOT SPARKLING
TASTING NOTES

Release: December 2005

Variety: Pinot Noir 100%

Area: Coonawarra

Country: Australia

Analysis: 15% Alcohol, 6.8 g/l Acid, pH 3.38

The Objective: Soft and juicy varietal wine, just taste the inspiration. It is not the quintessential Aussie pinot, but will have flavour, weight, varietal character and soft flavours.

The Vision: Great art starts with a blank canvas. Like art this pinot expresses the emotion, creativity and skill of the winemaker. Passion spurred inspiration.

The Wine: Dark cherry in colour with slight purple hues – Bright and vibrant. The aroma is fresh, fruity and varietal driven. Strong perfume notes of strawberry and raspberry. Simple but fresh with a touch of spice. A medium bodied wine with soft fruit flavours of strawberries and a touch of blackberry.

Maturation: This wine was created to enjoy now.

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.

Penley's Winemaking Style:

The balance is a key feature in all Penley Wines. Using estate grown fruit the grapes are gently destemed and crushed to look after the delicate nature of the Pinot Noir grape. Gentle handling is the key in the production of Pinot Noir. This wine highlights the wonderful flavour profile that can be achieved by harnessing only the natural elements of the grape. The carbon dioxide lifts the fragrant strawberry fruit and adds a refreshing soft finish.

Awards: