



PINOT NOIR SPARKLING

Vintage: 2008

Release: December 2008

Variety: Pinot Noir

Country: Australia

GI/ Area: Coonawarra

Analysis: 14.5% Alcohol,
6.5 g/l total acid, 3.46 pH

Yield: 2.5-3.0t/A

Fermentation: Open
Fermentation/ Heading
Down Tanks.

Maturation: Aged in
seasoned French oak

Time Spent On Oak: 6
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.

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. It is about vibrant fresh fruit and varietal character.

Maturation: This wine was created to enjoy now.

Penley Style: The balance is a key feature in all Penley Wines. Using estate grown fruit the grapes are gently destemmed 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: Awards are now generally given to wines already bottled and labelled. Hence any awards are more likely in the year of sale.