



**Timbrell**  
Cabernet,  
Shiraz, Merlot  
2014

*“Accept what life offers you  
and try to drink from every  
cup. All wines should be tasted;  
some should only be sipped, but  
with others, drink the whole  
bottle.”*

—Paulo Coelho

**Vintage**  
2014

**Release**  
2016

**Variety**  
52% Cabernet Sauvignon  
36% Shiraz  
12% Merlot

**Country**  
Australia

**GI/Area**  
Coonawarra

**Analysis**  
14.5% Alcohol,  
67.04 g/l total acid,  
3.42 pH

**Yield**  
2.5-3.0t/A

**Maturation**  
Barrel aged in French oak for 18  
months (50% new oak and 50% 2nd  
and 3rd use oak, combination of  
French and American oak) followed  
by 6 months stainless steel

**Time spent on oak**  
18 months

**Winemaker**  
Kate Goodman assisted  
by Matt Tilby

**Vintage comment**

2014 in Coonawarra will be described by most as one of the longest on record starting Mid February and ending the first week of May. Flavours range from savoury, black olive, liquorice, spicy/minty to the more berry violet fragrant flavours. Overall, the wines are definitely more on the aromatic side with strong perfumed violet/red berry notes. Again high natural acidity prevailed in all the blocks. Hardly any acid was added at the crusher this year, with a larger than normal amount of malic acid, which is a good indicator of a cooler more moderate veraison period. Tannins do not seem to be overtly strong and I think the wines will be on the softer side, and lighter in body with a good dose of acid.

**Tasting Notes**

Cassis, liquorice and wild berries intertwined with cedar french oak on the nose.

Earthy savoury undertones combine with the juicy core to produce a well balanced wine with great structure.

Ready to drink now or enjoy the rewards of cellaring for the next 5-7 years for some secondary fruit characters to shine through.



**PenleyEstate**

74 Leader Street  
Forestville SA 5035  
Tel +61 (0)8 8297 4220  
Fax +61 (0)8 8297 4990  
penley.com.au