

# **2002 PENLEY ESTATE MERLOT**

#### Region

Coonawarra, South Australia

### Variety

Merlot

#### Maturation

Matured in French oak

## **Technical Analysis**

14.0%

# **Background/Vintage**

The 2002 Coonawarra vintage could be summarized as very good, very little and very late.

The record coolness of spring and summer (more than 2.5°C cooler than average), delayed flowering and significantly reduced fruit set. The low yields resulted from fewer and smaller berries per bunch, rather than a reduction in bunch numbers. Autumn temperatures were above average (by nearly 2°C for April) with clear conditions holding, provided plenty of bright sunshine and little rain. Harvest drew to a close later than usual, with the last grapes harvested in mid May.

The color is bright crimson with hints of amber due to its oak maturation and specific handling techniques. The aroma is ripe and rich with fruit dominant and strong varietal character typical of Coonawarra. Distinct blackberry/ blackcurrant (cassis) flavors with a hint of soft grape and oak tannin, so typical of the Penley style. A wine that is medium to full bodied but soft, balanced, and approachable, with distinct regional characteristics.





#### **Tasting Notes**

Deep color with strong red-purple hues. The bouquet is rich but complex with distinct floral and ripe fruit, and sweet French vanilla oak. Typical Coonawarra spicy berry flavors. Strong mid palate of rich floral notes and smoky vanilla French oak, but with a soft lingering finish.

Additional Notes:			

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