

2002 PENLEY ESTATE RESERVE CABERNET SAUVIGNON

Region

Coonawarra, South Australia

Variety

Cabernet Sauvignon

Maturation

New French and American oak

Technical Analysis

14.5% alc/vol



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, providing plenty of bright sunshine and little rain. Harvest drew to a close later than usual, with the last grapes harvested in mid May.

The smaller berries and looser bunches allowed the fruit to mature to a high baumé and peak flavor ripeness.

Tasting Notes

The color is bright with deep crimson and some amber tints. The aroma has a striking berry character with richness of fruit due to a hot summer, low yields and a cool, dry harvest. This, along with strong smoky oak tones, highlights the intense nature of the Penley style.

The palate has rich, sweet berry flavors and strong oak and grape tannins to balance and integrate this year's strong flavors.

A complex wine that shows a deep and ripe palate. Fruit flavors dominate the style this year. Soft fine oak tannins. Best defined as medium to full bodied wine from an outstanding low yielding year.

Additional Notes:				

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