PENLEY ESTATE

2003 PENLEY ESTATE CHARDONNAY

Region
Coonawarra, Australia

Variety
Chardonnay

Fermentation/Maturation
Aged in French oak barrels
with malolactic fermentation

Technical Analysis
14.0% alc/vol

Tasting Notes

The color is medium yellow with touches of grapey green. An aroma is emphasized by melon and grassy fruit with a hint of soft French oak. The flavors are soft and smooth with lingering melon fruits. The oak is subtle but discernible, enhancing the grape flavors, without overpowering them. This white wine shows slightly enhanced complexity through minimal malolactic fermentation, with the accent on fresh fruit characters, rather than buttery richness.

Background/ Vintage

Record coolness at Spring and Summer delayed flowering which reduced fruit set and so low yields resulted. The Autumn harvest period has above average temperatures, clear skies bright sunshine and little rain. The result for the year was very good quality – very little, very late.

Additional Notes:

For further information contact
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