

PENLEY ESTATE

2003 PENLEY ESTATE CONDOR SHIRAZ CABERNET

Region

Coonawarra

Variety

Shiraz (60%)

Cabernet Sauvignon (40%)

Maturation

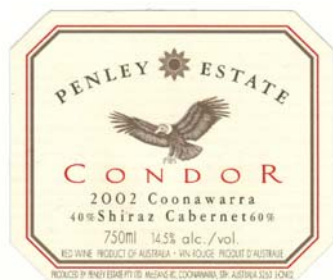
24 months in new and one year old
American and French oak

Technical Analysis

14.5% alcohol; 6.5g/l; 3.40 pH

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.



Tasting Notes

Bright crimson with some amber and purple tints indicating oak maturation, bottle age and vintage character. The shiraz grape gives the wine ripe, sweet berry and a touch of pepper spice to the bouquet whilst the cabernet gives it depth of colour, rich blackberry fruits and soft tannins. A full bodied style with accent on fruit and not harsh tannins. The major accent is on complexity and finesse which will develop wonderful secondary characters over the next 5-7 years. Complexity is a combination of the two differing varieties, a range of different French oak used and the winemaking techniques employed during harvest. 50% new oak was used, both French and American which, like the two varieties will greatly change the complexity of the wine. This wine has fragrant ripe berries and some leather and chocolate, the palate has obvious tannins but the sweet soft fragrant fruit gives great balance.

Additional Notes:

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