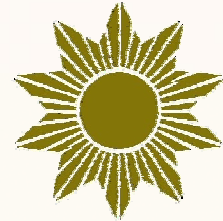




## 2004 PENLEY ESTATE CHERTSEY

### Review Summary



**92 pts** “Ruby-red. Intense blackcurrant and cherry aromas, with an intriguingly musky underbrush and sassafras quality. Round, creamy and suave, with deep, sweet cherry, plum and dark berry flavors accented by cinnamon and clove. Subtle vanillin oak and mocha build on the long, sappy finish. Plenty big and rich but also lively thanks to vibrant minerality. Good luck finding this sort of power and elegance in Bordeaux at the same price these days.”

**Stephen Tanzer’s International Wine Cellar**  
July/August 2007, Issue 133

**91 pts** “A top blend, Penley’s 2004 Chertsey combines 60% Cab Sauvignon, 28% Merlot and 12% Cab Franc to make a wine that’s Bordeaux in conception but strongly Australian in actuality. The Merlot adds a rich mocha component, while the predominant notes are of cassis, mint and chocolate, framed by plenty of French oak. It’s a bit warm on the finish, but balanced by crisp acidity—a satisfying steakhouse red to drink now–2015.”

**Wine Enthusiast**  
February 2008

**90 pts** “The 2004 Chertsey is 60% Cabernet Sauvignon, 28% Merlot, and 12% Cabernet Franc. Saturated purple-colored, it delivers a perfume of smoky oak, pencil lead, earth, clove, black currants and blackberry. This leads to an intense, layered wine with tons of sweet fruit, well-integrated tannins, and a long finish. It has enough stuffing to evolve for 4-6 years and should drink well through 2020.”

**Robert Parker’s The Wine Advocate**  
October 2007, Issue 173

**90 pts** “Medium-bodied; complex blackcurrant and redcurrant; smooth tannin and extract. Cabernet Sauvignon/Merlot/Shiraz/Cabernet Franc.”

**James Halliday**  
2008 Wine Companion