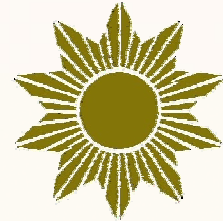




2004 PENLEY ESTATE RESERVE CABERNET SAUVIGNON

Review Summary



93 pts “Medium-bodied; clearly delineated cabernet sauvignon; a gentle mix of blackcurrant, earth and cassis with seamless tannins and oak; not quite enough concentration notwithstanding its alcohol.”

James Halliday
2008 Wine Companion

92 pts “The 2004 Cabernet Sauvignon Reserve was aged in 100% new oak, 80% French and 20% American. It has a splendid aromatic array of toast, spice box, pencil lead, licorice, black currant, and blackberry liqueur. This is followed by a full-bodied, opulent, layered Cabernet with well-integrated tannins, and a long, pure finish. It will continue to evolve with 3-4 years in the cellar and drink well through 2024.”

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

92 pts “The inky/ruby/purple-hued 2004 Cabernet Sauvignon Reserve exhibits notes of pure creme de cassis in its big, spicy nose. This big, backward, tannic Cabernet is more impressive than enjoyable at the moment. There appears to be sufficient fruit to balance out the wine’s structure.”

Robert Parker’s The Wine Advocate
December 2006

92 pts “Dense ruby. Powerful, deeply scented bouquet of blackberry, cassis, plum compote and dark chocolate; a bit youthfully brooding today. Fat and supple, with concentrated dark berry and cherry flavors and an array of pungent herbs and dusty minerals. There’s terrific sweetness and sappy texture here: this is clearly built for positive evolution over the coming decade. Reminds me of a high-end Bordeaux on the sweet, expansive, impressively long finish. Serious stuff!”

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



91 pts “A big, powerful wine, but one that also manages to convey a sense of elegance, Penley’s 2004 Reserve Cabernet is plummy-ripe, with chocolaty overtones and lashings of smoky oak. Yet the tanins are supple, imparting a creamy texture to this large-scaled wine. A crisp, slightly herbal note on the finish helps lighten the overall impression. Drink now–2020.”

Wine Enthusiast Online
February 2008

