



## 2004 Condor Shiraz Cabernet

### Region:

Coonawarra, Australia

### Varieties:

Shiraz (60%)  
Cabernet Sauvignon (40%)

### Maturation:

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

### Technical Analysis:

14.5% alc./vol.



### Background:

Winemaker, Kym Tolley, with over 25 years of winemaking experience and a direct descendent of the famous Penfold wine family, founded the estate in 1988 in the heart of Coonawarra. The Condor bird, symbolic of the the family's winemaking excellence, was chosen for its amazing stamina, grace, determination and energy.

### Vintage/Tasting Notes:

Winter rains and spring temperatures were average and resulted in a late budburst, followed by warm conditions that produced ideal flowering. Completion of harvest was late in May and produced intense flavors, aromatics, and colors.

The 2004 Condor Shiraz Cabernet displays a deep purple color and distinctive structure unique to the Penley Estate property. This complex, full-bodied wine leads with ripe, sweet berry on the nose followed by aromas of pepper spice, blackberry and subtle oak. Tantalizing flavors of dark berries, exotic spices, and chocolate are heightened by the velvety texture and finish.

Drink now or cellar for five to seven years for additional complexity.

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