

PENLEY ESTATE



2004 Cabernet Sauvignon Reserve

Region:

Coonawarra, Australia

Variety:

Cabernet Sauvignon

Maturation:

24 months in 80% French and 20% American oak

Technical Analysis:

14.5% alc./vol.



Background:

This classic Australian red wine captures and enhances the distinctive characters of Coonawarra. These characters are highlighted by berry tones with a great length and depth of flavour. The complex characters of this wine show intensity and layered depth. To achieve this style it is important to have harmony between fruit intensity, oak tannin, grape tannin and acid. Objective for the Penley style is harmony and balance.

Vintage/Tasting Notes:

The color is bright with deep crimson and some purple tints. The aroma has a striking berry character with richness of fruit due to the ideal weather, average yields and late harvest. This is added together with strong smoky oak tones, which highlight the intense nature of the Penley style. Wine will show great depth and layers of flavors of cassis, smoke and chocolate.

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Cabernet Sauvignon Reserve 2004

Robert Parker's
The Wine Advocate
Dec 2006

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.

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

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!