



2005 PENLEY ESTATE PHOENIX CABERNET SAUVIGNON

Review Summary



“The Phoenix Cabernet Sauvignon 2005 is in the classic Coonawarra Cabernet style, with black-currant and cedar aromas. The new oak influence is relatively small and varies from vintage to vintage, although the wood tannin gained from barrel aging helps give the wine a firm structure. Enjoyable young, while the vivid Coonawarra Cabernet character is evident, it can benefit from cellaring for five or more years. Penley also makes a Reserve wine, sourced from superior vineyards and given extended aging. \$\$\$ Drink to 2010+.”

1001 Wines You Must Taste Before You Die
Neil Beckett, General Editor, 2008

90 pts “Ruby-red. Peppery redcurrant- and cherry-scented nose, complicated by notes of tobacco, gunflint and musky underbrush. Red fruit flavors are energized by zesty minerals and nicely framed by fine-grained tannins. Bright, linear and fresh on the impressively long finish. There’s a very nice balance of energy, depth and sweetness here, and I suspect that this cabernet will repay another five or so years of cellaring.”

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

89 pts “The 2005 Cabernet Sauvignon “Phoenix” was aged in 25% new French and American oak. Purple-colored, it has a perfume of pain grille, spice box, and black fruits. Full-bodied and fat, it has ample spicy black fruits, light tannin, and good length. Drink it over the next 6-8 years. It is a very good value.”

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

89 pts “Lush and oaky, this is a full-bodied mouthful of coffee, chocolate and loam flavors. The fruit is so ripe it presents as chocolate, framed by toasty oak and buttressed by incredibly soft tannins. The softness suggests pairing with roasts or braised meats; drink now–2012.”

Wine Enthusiast Online
February 2008

87 pts “Firm in texture, with bell pepper and sage notes ringing in alongside a chewy core of black cherry and current fruit. Needs time to dissolve some of the tannins.”

Wine Spectator
15 October 2007