











2007 PENLEY ESTATE HYLAND SHIRAZ

WINEMAKER: Kym Tolley

REGION: Coonawarra, South Australia

VARIETALS: Shiraz

MATURATION: A portion was barrel fermented, followed by maturation in

25% new American oak

ALCOHOL: 15% alc/vol

VINTAGE NOTES:

A dry and cold winter was followed by severe frosts during spring and early summer throughout the region. Summer was very dry with warm to hot days and mild to cool nights. Significant rainfall in January provided relief and enough moisture to carry the vines through to harvest. Below average yields resulted in wines of extremely high quality.

WINEMAKING:

Penley Estate's Hyland Shiraz is made in a style for early drinking. The oak is minimal, enhancing the elegant and distinctive Coonawarra fruit characters. Balance and approachability are key features in this youthful Shiraz.

TASTING NOTES:

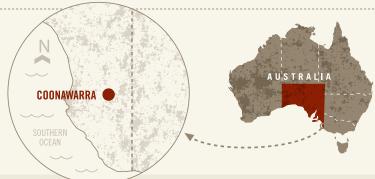
The Hyland unicorn was chosen for the Shiraz label due to its beauty and strength. The flavor is rich with strong rip blueberry fruit flavors. A soft and rich middle palate with silky oak tannin which adds a savory touch along with chocolate/ mocha complexities on the finish to balance the fruit flavors. The 2007 is a medium bodied style wine, but elegant with a solid structure.

CRITICAL ACCLAIM:

90 pts - Wine Spectator, 89 pts - Wine Enthusiast, 89 pts - Stephen Tanzer's International Wine Cellar

ABOUT PENLEY ESTATE:

Penley Estate is located in the heart of Australia's greatest Cabernet wine region: Coonawarra. Owner Kym Tolley, a direct descendant of the pioneering Penfold and Tolley winemaking families, has over 25 years winemaking experience, including tutelage under Grange creator Max Schubert. Continuing a family tradition that spans five generations, Tolley established Penley in 1988 on Coonawarra's famed terra rossa soils, with the aim of producing terroirdriven wines of true regional character. Penley is now regarded as one of the region's leading producers.





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