



## 2008 PENLEY ESTATE GRYPHON MERLOT

WINEMAKER:	Kym Tolley
REGION:	Coonawarra, South Australia
VARIETALS:	Merlot
MATURATION:	Aged in 33% new French oak barriques for 16 months
ANALYSIS:	15% alc/vol   6.2 g/L TA   3.42 pH

### VINTAGE NOTES:

After good winter rains, spring was moderately dry with enough spring rain throughout the season to ensure health vine growth. Summer was hot and dry punctuated by an uncharacteristic hot spell in March, but Coonawarra's cool nights prevailed allowing continual enhancement of both colour and structure.

### WINEMAKING:

The Gryphon fruit was partially barrel fermented using a mix of French oak producers and forests, ensuring complexity while maintaining Penley's hallmark oak integration. Fermentation persisted for approximately 7-10 days at temperatures of 15-18 degrees C, while traditional "heading down" tanks (open fermenters with submerged caps) were used to help maximise colour, flavour and tannin extraction.

### TASTING NOTES:

The 2008 Gryphon Merlot is deep cherry red in color. The bouquet is rich and complex with hints of violets, Bing cherries and a touch of spice from restrained use of French oak. Medium bodied with a dense mid palate of rich red berry and juicy plums, the texture is generous with integrated smoky oak and a polished finish.

### CRITICAL ACCLAIM:

88 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. His aim: to produce terroir-driven wines of true regional character; he is now regarded as one of the region's leading producers.

