



2008 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 French and American oak
ALCOHOL:	15% alc/vol

VINTAGE NOTES:

After good winter rains, spring was dry with adequate rain throughout the growing season. Summer was hot and dry punctuated by an uncharacteristic hot spell in March, but Coonawarra's cool nights prevailed allowing continual enhancement of both color and structure.

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:

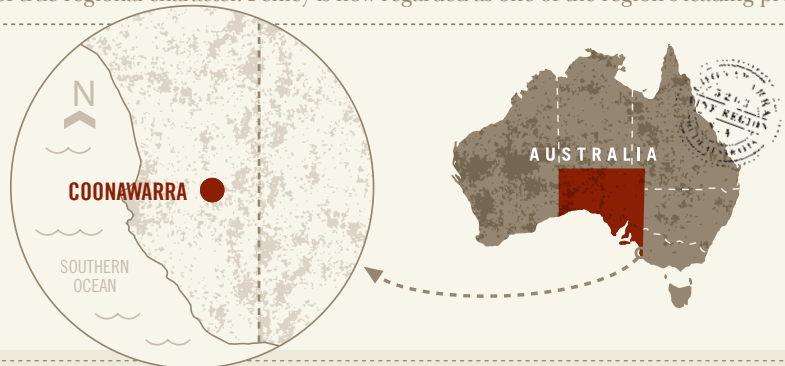
The Hyland unicorn was chosen for the Shiraz label due to its beauty and strength. Here vibrant blueberry and raspberry fruit is enhanced by complex nuances of mocha with subtle oak and silky tannins. The restrained oak complements the soft and rich middle palate which leads to a smooth and lengthy finish. The 2008 is a medium to full bodied style of wine with a solid structure.

CRITICAL ACCLAIM:

90 pts Wine Enthusiast, 89 pts Stephen Tanzer, 88 pts The Wine Spectator

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 terroir-driven wines of true regional character. Penley is now regarded as one of the region's leading producers.



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