







# 2010 PENLEY ESTATE GRYPHON MERLOT

WINEMAKER: Kym Tolley

REGION: Coonawarra, South Australia

VARIETALS: Merlot

MATURATION: Aged in 29% new French oak barriques for 15 months

ANALYSIS: 14.5% alc/vol | 6.4 g/L TA | 3.42 pH

## VINTAGE NOTES:

Warm days and cool nights provided ideal conditions resulting in bright, fragrant fruit and long silky tannins.

## 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 58-64° F, while traditional "heading down" tanks (open fermenters with submerged caps) were used to help maximize color, flavor and tannin extraction.

#### TASTING NOTES:

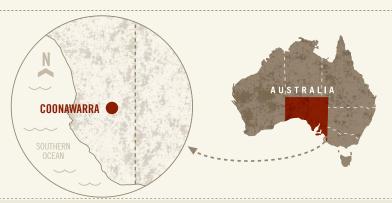
Deep ruby red in color with a bright hue. The bouquet is rich and complex with hints of violets, plums and a touch of fruitcake spice. The French oak is restrained and well integrated. Medium bodied with a strong mid palate of mulberry and savory forest underbrush flavors. The texture is soft with integrated smoky vanilla French oak, finishing with a refined smooth tannin structure.

# CRITICAL ACCLAIM:

89 pts Stephen Tanzer's International Wine Cellar, 88 pts Australian Wine Companion

## 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.





UPC: 751527270883



# REAL PEOPLE. COMPELLING WINES.