



## 2010 PENLEY ESTATE PHOENIX CABERNET SAUVIGNON

WINEMAKER:	Kym Tolley
REGION:	Coonawarra, South Australia
VARIETALS:	Cabernet Sauvignon
MATURATION:	15 months maturation in French oak (28% new)
ANALYSIS:	14.5% alc/vol   6.7g/L TA   3.45 pH

### VINTAGE NOTES:

Warm days and cool nights provided ideal conditions resulting in bright, fragrant fruit and long fine textured palate structures.

### WINEMAKING:

Balance is a key feature in all Penley wines. Barrel fermentation in French oak provided a balanced integration of oak and fruit. The oak is minimal but discernible. The small amount of wood tannin and fruit flavors will aid maturation.

### TASTING NOTES:

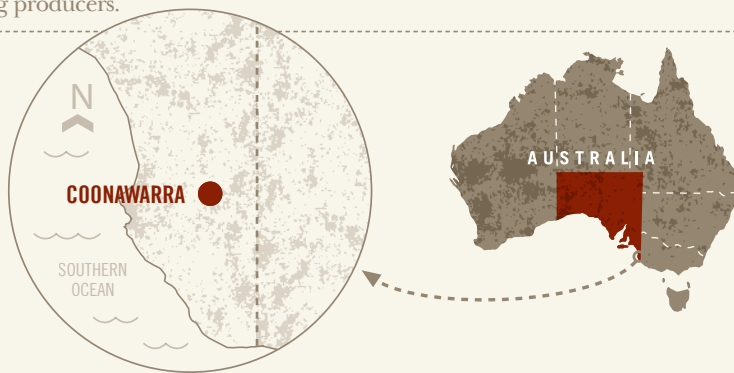
The Phoenix name recognizes the first winemaking company purchased by Douglas Tolley in South Australia in 1888, the 'The Phoenix Winemaking and Distilling Company.' The nose consists of violets, black currant leaf, ripe wild berry and integrated spice of the Cabernet grape. Mulberry and blackberry are the dominant fruit flavors enhanced by a tight palate with silky grape tannins and elegant complex cedar oak, so typical of Penley Style. A very generous mid palate with a hints of licorice and chocolate lingers on the finish.

### CRITICAL ACCLAIM:

93 pts Australian Wine Companion, 90 pts 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 more than 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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