





2013 PENLEY ESTATE CONDOR SHIRAZ CABERNET SAUVIGNON

WINEMAKER:	Kym Tolley
REGION:	Coonawarra, South Australia
VARIETALS:	Shiraz (59%), Cabernet Sauvignon (41%)
MATURATION:	15 months in new and seasoned American oak
A N A L Y S I S :	14.5% alc/vol TA: 6.51 g/L pH: 3.49

VINTAGE NOTES:

An early vintage due to the dry and warm summer. Autumn was warm to mild along with some cold nights. Overall the quality for our 2013 vintage was high.

WINEMAKING:

The Condor fruit was partially barrel fermented using a mix of oak producers, 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:

Sweet berry and black cherry notes with a touch of mocha spice and complex vanillin oak with some smoky overtones. The major accent is on complexity and finesse which will develop wonderful secondary characters over the next 5-7 years. The palate has a young but fine tannin structure, good mid palate richness and a sweet cedar finish that will evolve with age.

CRITICAL ACCLAIM:

90 pts Robert Parker's The Wine Advocate, 89 pts Vinous

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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