











2013 PENLEY ESTATE HYLAND SHIRAZ

WINEMAKER: Kym Tolley

REGION: Coonawarra, South Australia

VARIETALS: Shiraz

MATURATION: 18 months in French and American oak (56% new)

ANALYSIS: 14.5% alc/vol | TA: 6.5 G/l | pH: 3.42

VINTAGE NOTES:

Vintage was relatively early due to quite a hot and dry summer. Dry conditions and warm days continued into Autumn but some very cold nights allowed natural acidity levels to be maintained until harvest. Overall the quality for the 2013 vintage was high.

TASTING NOTES:

In 2013 the Shiraz vines produced yields of 2.5 to 3.5t per acre. After harvesting the grapes were gently crushed into open top tanks for primary fermentation. The wine was transferred to new and seasoned French and American oak for malolactic fermentation and was aged for 18 months before bottling.

TASTING NOTES:

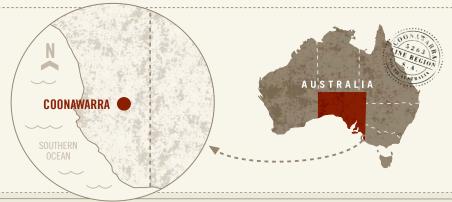
Aromas of fresh red berries with a hint of cool climate spiciness. The palate is soft and round, dominated by flavors of red currents, allspice and a touch of smoky oak. Soft, well integrated tannins gives richness and texture. A wine that will age well, but has enough softness to be enjoyed on release.

CRITICAL ACCLAIM:

91 pts/Editor's Choice Wine Enthusiast, 90 pts Vinous, 89 pts The Wine Advocate, 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, 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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