



PENLEY ESTATE

Coonawarra, South Australia



Kate Goodman

“Penley Estate is one of the finest Coonawarra producers, fashioning wines of greater richness, nuance and aging potential than most of their peers.”
Robert Parker’s The Wine Advocate (December 2006)

OWNER: The Tolley Family

FOUNDED: 1988

WINEMAKER: Kate Goodman

SIZE: 410 acres, 240 vineyard acres

TRELLISING: Vertical Shoot Positioning

ANNUAL RAINFALL: 23 inches

HARVEST: March to early May

CLIMATE: Cool climate; cold & wet winters, long cool ripening season

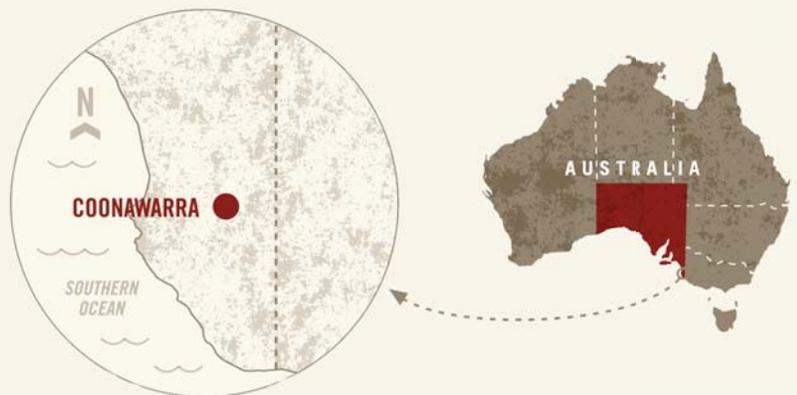
SOILS: Terra Rossa - red topsoil, 4 to 20 inches deep, over a bed of soft, free-draining limestone

VARIETIES PLANTED: Cabernet Sauvignon (164 acres), Shiraz (45 acres), Chardonnay (5 acres), Merlot (20 acres), Pinot Noir (6 acres)

WEBSITE: www.penley.com.au



Penley Estate’s vineyards among the flat, expansive plains of Coonawarra.



PROFILE: Penley Estate is located in the heart of Australia’s greatest Cabernet region: Coonawarra. Continuing a family tradition that spans five generations, it was established in 1988 when the three Tolley siblings, Ang, Bec and Kym continued the winemaking heritage of their pioneering families, Penfolds and Tolley, both storied names in the Australian wine industry. Penley Estate’s 240 acres of vineyards were planted atop Coonawarra’s famed “terra rossa” soils, with the aim of producing terroir driven wines of true regional character and it is now regarded as one of the region’s leading producers. The portfolio includes Phoenix, the winery’s flagship Cabernet Sauvignon.

VITICULTURE: Coonawarra’s famed terra rossa soils – a thin band of vivid red earth overlaying soft limestone that runs nine miles long by one and a half miles wide. Soils and climate alike are ideal for viticulture: mineral rich and free draining earth meets with cold winters and a long, cool ripening season, allowing the grapes to slowly develop flavor and tannin ripeness. Goodman pursues a water deficit program promoting water stress prior to veraison, followed by sufficient moisture to see the vines continue functioning throughout the late fall harvest. In conjunction with hand pruning, this program ensures balanced vines with healthy canopies and crops of small, intensely flavored berries at yields of around two tons per acre.



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THE WINES

With a track record dating back to 1890, the Coonawarra region finds its greatest expression in Cabernet Sauvignon. Penley Estate has heightened this reputation while also garnering acclaim for Shiraz, Merlot and Chardonnay.



RESERVE WINES:

Reserve Cabernet Sauvignon, Chertsey Bordeaux Blend, Special Select Shiraz

Hand-crafted from choice parcels selected for their intensity and purity of character, Penley Estate's reserve tier wines represent the epitome of Kate Goodman's winemaking expertise. These rich, textured wines offer great complexity, persistence of flavor and longevity.

ESTATE WINES:

Phoenix Cabernet Sauvignon, Hyland Shiraz, Condor Shiraz Cabernet, Gryphon Merlot, Aradia Chardonnay

Leading with the flagship Phoenix Cabernet, a name recognizing the Tolley family's first winemaking company purchased in 1888, Penley's Estate reds offer a taste of the Coonawarra's finest: Cabernet Sauvignon, Shiraz, Merlot and the quintessential Australian Shiraz Cabernet blend. Offering distinct varietal character, these wines are perfumed, textural and approachable. While better known for its red pursuits, Coonawarra's cool climate is well suited to producing refined Chardonnay exemplified by Aradia.

WINEMAKING: Kate Goodman is well established as a respected winemaker. While her 25+ year winemaking tenure grants Goodman a great appreciation for South Australia's diverse wine regions, the wines of Coonawarra continue to inspire her with their unmistakable expression of the region's unique soils.

To achieve this pure regional expression, Goodman makes use of modern technology as well as traditional techniques adopted through her many years of experience. Small batches are fermented by site and clone, in a combination of temperature controlled tanks and French oak barriques. Traditional heading down boards are employed for greater tannin and color extraction, resulting in the region's characteristic fine, dusty tannin profile. Penley Estate's wines offer balance, complexity, minerality and wonderful longevity; but above all else, a tangible encounter with Coonawarra.



Penley Estate's modern winemaking facility



Terra Rossa soils



Kym Tolley at Coonawarra's diminutive train station