



2009 PENLEY ESTATE ARADIA CHARDONNAY

Review Summary



89 pts Very Good “This light yellow colored Chardonnay from down under opens with a mild apple bouquet with a hint of butter rum Life Saver. On the palate, this wine is medium bodied, balanced, and savory. The flavor profile is a tasty butter rum with integrated pear and new oak. The finish is dry and its oak laced flavors linger nicely after the wine is gone. This wine would pair nicely with three cheese spinach ravioli with a light butter cream sauce.”

Ken Hoggins, kenswineguide.com
August 24, 2012

89 pts “Light straw-green; the bouquet is relatively subdued, the palate revealing a little more with its mix of white peach and grapefruit flavors; any oak present is incidental.”

James Halliday, Australian Wine Companion
2012

89 pts “Bright and vibrant, this white is generous with its grapefruit, pear and spice flavors, remaining focused and hinting at pepper as the finish lingers.”

Harvey Steiman, Wine Spectator Online
2011

88 pts “Bright yellow-gold. Ripe melon and white peach on the nose, with a touch of lemon rind adding energy. Plump and juicy in the mouth, with fresh honeydew and floral flavors and a late-arriving citrus note. Nervier on the finish, which leaves a dusty mineral quality behind.”

Josh Reynolds. Stephen Tanzer’s International Wine Cellar
July/August 2010

“Unlike the oaky, fat Australian chardonnays of the past, this balanced wine has good acidity and a soft texture from the extended stirring of the lees. Melon and stone fruit flavors abound.”

Tom Marquardt and Patrick Darr, Capital Gazette
October 3, 2012



“Round and generous, this juicy, tangy, early drinking chardonnay marries its lively presence of lemon, melon and grapefruit flavor with the vanilla, clove and cinnamon influences of newish oak.”

**Jeremy Oliver, The Australian Wine Annual
2012**

“It’s banged up with flavor but it still manages to be tart and tangy through the finish. There’s an attractive lick of spicy, toasty oak on the finish. I like what this wine offers, and I like the price too.”

**Campbell Mattinson, The Wine Front
December 2010**

