



## 2008 PENLEY ESTATE CHERTSEY Review Summary



**96 pts – Best of the Best** “The Penley claret is roughly half Cabernet Sauvignon with thirty-odd per cent cabernet franc and twenty-ish per cent merlot. It has a wealth of good of good old Coonawarra mint on the nose, and plenty of purple olive fruit, cassis and dark cherry. The palate’s really superb in its shape and concentration: evenly distributed tannins carry long and even, and there’s cherry, cassis and chocolate. A swanky, delicious wine.”

**Nick Stock**  
2012 Good Wine Guide

**95 pts – Top 100 Wines** “A Cabernet (50per cent)dominant blend including close to a third Cabernet Franc and the remainder Merlot, this is simply an all things bright and beautiful wine, the Cabernet berry singing with red rather than black fruits, plenty of lift and energy on the palate and a deep well of character giving genuine class. Others would charge double for this quality.”

**Tony Love, taste.com.au**  
2012

**94 pts** “This comes in a gigantic bottle. Complex on the nose with layers of intense red and black currant fruit, mint, tobacco, prune, white pepper and stone aromas. This is a big wine but one that’s packing some serious acidity that helps to offset the effects of tons of ripe fruit. The flavors are vivid and intense, combining hints of truffle, chocolate and mushroom with raspberry, wild cherry and plum fruits all topped with white pepper spice. The tannins are a touch angular but modest in the scheme of things. Turning a bit beefy on the back end, this really pops on the bright succulent finish with peppery wild currant and raspberry flavors. Quite a compelling example of its type.”

**Gregory Dal Piaz, Snooth.com**  
January 2013

**94 pts** “A blend of Cabernet Sauvignon/Cabernet Franc/Merlot, co-fermented. The color is excellent, redcurrant and blackcurrant aromas leading into a juicy palate, with vibrant flavors tracking the bouquet; the oak is balanced and the tannins fine.”

**James Halliday’s Australian Wine Companion**  
2012



**93 pts** “Vibrant acid profile and bright, perfumed red cherry and berry fruits – impressive for the warm 2008 season. Blocky oak and chunky tannins make for a robust style that calls for time to blossom.”

**Tyson Stelzner, WBM (Australia)**  
**September 2011**

**91+ pts** “Blended of 49% Cabernet Sauvignon, 19% Merlot and 32% Cabernet Franc, all co-fermented, and aged in 100% new French oak for 21 Months, the 2008 Chertsey displays a very deep garnet color with a hint of purple. It is intensely scented of mint and eucalypt over a core of creme de cassis, kirsch, chocolate box and cedar. Very full bodied, rich and concentrated on the palate, it has a good backbone of firm, finely grained tannins and refreshing acidity, finishing long and mints. Approachable now, it should drink well to 2020+.”

**Lisa Perrotti-Brown, eRobertParker.com, Issue #199**  
**February 2012**

**90+ pts** “Glass-staining ruby. Aromatic scents of red- and blackcurrant, cherry pit and pipe tobacco. Firmly built and stuffed with youthfully primary fruit; the high-pitched bitter cherry and dark berry show very good depth but are slow to unfold. Finishes very long, with firm tannins and lingering spiciness. Let this one age.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar**  
**July/August 2011**

**EXCEPTIONAL** “A Cab/CabFranc blend with fresh mint and spices, loads of fruit and a fascinating finish of dark chocolate. Great balance.”

**Dan Berger, Vintage Experiences**  
**March 22, 2012**

“Named after a village, this wine is a blend of cabernet sauvignon (57 percent), merlot and cabernet franc. It has more freshness than the reserve cabernet with oodles of berries and fine tannins to give the wine great structure. It's the proverbial iron fist in a velvet glove.”

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