



2010 PENLEY ESTATE HYLAND SHIRAZ

Review Summary



90 pts “Opaque ruby. Fragrant, expressive scents of cherry-cola, blackberry, oak spices and violet. Sappy and expansive, with ripe red and dark berry flavors enlivened by juicy acidity. The dark fruit and spice notes carry through a focused, persistent and appealingly sweet finish.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2012

88 pts “Medium-deep, garnet-purple in color, the 2010 Hyland Shiraz is scented of ripe black plums, black cherries, and blackberries with touches of pepper, roses, vanilla, and cinnamon stick. With plenty of ripe berry and pepper flavors lifted by a lively acid line, this medium to full-bodied wine is framed by a medium level of rounded tannins and finishes with a medium-long length.”

Lisa Perrotti-Brown
The Wine Advocate
February 2013

88 pts “Deep color, with red and black fruit combining for a fleshy medium-bodied and fresh finish; best enjoyed in the short to medium term.”

James Halliday
Australian Wine Companion
2013

87 pts “Tight, mineral character surrounds a lithe core of red berry and chocolate flavors. Finishes with zing. Best from 2013 through 2018.”

Harvey Steinman
Wine Spectator
May 31, 2012

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“To me, wines from Coonawarra, Australia, taste fantastic these days. Coonawarra is famous for its soil composition, which is rich red clay over limestone. This composition keeps the soil well drained and, in turn, encourages deep, rich flavors in the grapes. This Penley Shiraz is a delicious example of Coonawarra wines. Look for ripe, rich fruit flavors and pleasant hints of black pepper. This wine is a great choice with grilled food, especially lamb, but also would pair nicely with aged Gouda.”

Mike Holstrom
SCTimes.com
June 11, 2013

“...I can't help but be impressed with the Penley Estate 2010 'Hyland' Shiraz from Coonawarra, Australia. Penley Estate is among the most consistent wineries in this cooler area of southeastern Australia, near the Southern Ocean. Although Coonawarra is best known for Cabernet Sauvignon, Shiraz benefits from the same conditions that make the Cabernet so successful in the area. There is sufficient warmth in the region to ripen Shiraz, but not so much to produce the high-alcohol fruit bombs typically found in the nearby Barossa Valley. The terra rossa soil also makes for wines that express minerality and earthy complexities that are very attractive. This vintage is still so young that at this stage it's extremely tight and not so expressive when first opened, but it's a revelation with a bit of aeration from decanting, or after being opened overnight. This is one of those wines that tastes far more expensive than it really is, and one sip is all you need to understand how it earned a platinum award at the 2012 Sommelier Challenge International Wine Competition in September. Best of all, it has the structure and character to improve with age, making it an excellent candidate for longer-term cellaring as well as immediate consumption.”

Robert Whitley
WineReviewOnline.com
November 2, 2012