

2009 PENLEY ESTATE ARADIA CHARDONNAY

WINEMAKER: Kym Tolley
REGION: Coonawarra, South Australia
VARIETALS: Chardonnay
MATURATION: New French oak for 9 months
ALCOHOL: 14.5% alc/vol

VINTAGE NOTES:

Warm days and cool nights provided ideal conditions resulting in bright, fragrant fruit and long silky tannins.

WINEMAKING:

Aradia is hand picked and whole bunch pressed which allows us to conserve the delicacy of the varietal. This winemaking technique adds a more rich, soft texture displaying roundness to the palate, great length and lingering flavors. A small portion of this wine is also fermented using 'wild' yeast, a new innovation for Penley that sees juice run direct into oak for a natural ferment adding subtle complexity to the structure.

TASTING NOTES:

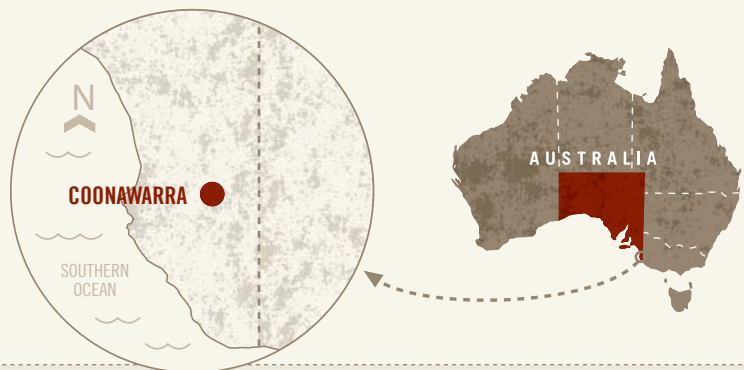
This Chardonnay has been made to be crisp with fresh fruit characters and soft oak that will allow some maturation if required. The color is medium yellow with touches of grapey green. The aroma is emphasized by melon and fresh citrus fruits with a hint of soft French oak. The flavors are smooth with lingering melon fruits and subtle oak enhancing the varietal flavors, without overpowering them.

CRITICAL ACCLAIM:

89 pts Wine Spectator, 88 pts Stephen Tanzer's International Wine Cellar

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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