









WINEMAKER: Kym Tolley

REGION: Coonawarra, South Australia

VARIETALS: Cabernet Sauvignon

MATURATION: 24 months in 100% new French oak ANALYSIS: 15% alc/vol | 6.5 g/L TA | 3.43 pH

VINTAGE NOTES:

Winter rains and spring temperatures were average and resulted in a late budburst, followed by warm conditions that produced ideal flowering. A very cool but dry January delayed veraison and a wet March delayed completion of harvest well into May. However, this long, cool maturation period produced intense flavors, aromatics and colors.

WINEMAKING:

This wine is made with bottle age in mind and is a result of blending the best fruit from the ten blocks of Penley's Cabernet. Components like clone, soil type, canopy, yield and irrigation all contribute to the wine style. In the winery, fermentation and careful oak maturation add to the grape characters and are the final touches in defining this wine.

TASTING NOTES:

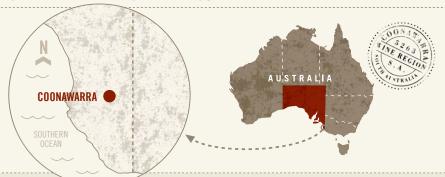
Quintessential Coonawarra Cab aromas of wild black fruits, hints of violets and dusty oak. A full-bodied, luscious wine with strong juicy-like tannins that will become silky over time alongside striking blackberry and mulberry characters. The French oak imparts strong, but integrated, notes of smoke and vanilla that add length and depth to the finish.

CRITICAL ACCLAIM:

92 pts Stephen Tanzer's International Wine Cellar, 91 pts Wine Enthusiast, 90 pts Wine & Spirits, 90 pts James Halliday's Australian Wine Companion

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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