

2020 PENLEY ESTATE

PROJECT "VIII" SHIRAZ CABERNET SAUVIGNON



WINEMAKER: Kate Goodman
REGION: Coonawarra, South Australia
VARIETALS: Shiraz (60%), Cabernet Sauvignon (40%)
MATURATION: Stainless steel
ANALYSIS: 13.5% alc/vol | 4.8 g/L TA | 3.83 pH

VINTAGE NOTES: The 2019/2020 growing season provided challenges throughout, displaying compression of season, extremes of temperature and then a global pandemic at the time of harvest! In spite of this quality of fruit was excellent and as an initial indicator as to why, the general "pattern" of the season's weather can be observed as following a normal trend for Coonawarra. In spite of some variability in bunch numbers and fruit weight, the season overall resulted in good vine balance and the fruit looked fantastic throughout.

WINEMAKING: Shiraz and Cabernet were both hand harvested from the estate vineyard then fermented separately as 100% whole bunch ferments. Pressed to tank as individual components prior to blending. Minimal handling leading to maximum flavor.

TASTING NOTES: This is a wine bursting out of the glass with fragrance. Picture a big bunch of pink and purple flowers tied up with a strip of raspberry licorice. The palate is generous and juicy. Its creamy texture pushes focus to a luscious cheesecake with a cherry swirl. So delicious and much to love.

CRITICAL ACCLAIM: 92 pts Halliday Wine Companion, 91 pts Wine Spectator

ABOUT PENLEY: Penley Estate is located in the heart of one of Australia's greatest Cabernet wine regions: Coonawarra. Established in 1988 by the direct descendants of the pioneering Penfold and Tolley winemaking families, Coonawarra's famed Terra Rossa soils were selected for their ability to produce terroir-driven wines of true regional character. The Estate is now widely regarded as one of the region's leading producers.

