

2020 PENLEY ESTATE

PROJECT "E" CABERNET SAUVIGNON



WINEMAKER: Kate Goodman
REGION: Coonawarra, South Australia
VARIETALS: Cabernet Sauvignon
MATURATION: 211 days on skins in concrete egg
ANALYSIS: 14.0% alc/vol | 5.0 g/L TA | 3.80 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: Cabernet Sauvignon was harvested from a single block on April 22nd and whole berries were filled into a concrete egg for a natural fermentation. After 211 days on skins without any additions the wine was ready to be pressed, the tannins had evolved and settled into a complex and comfortable place. 2 weeks later the wine was bottled, no oak required. All the structure coming from the grape tannins.

TASTING NOTES: Beautifully fragrant, fresh and vibrant. This is a gentle expression of Cabernet sauvignon. Black cherries, blood plum, licorice all sorts and a dusting of dried herbs fill the aromatics. The palate is finely structured and intensely flavoured. Textural mouthcoating tannins wrap a core of purple fruit and dark chocolate.

CRITICAL ACCLAIM: 94 pts JamesSuckling.com, 92 pts Halliday Wine Companion

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.

