

Penley.

*pairs well with
old myths and
new mates.*



Phoenix

Vintage
2024

Release
2025

Variety
Cabernet Sauvignon

Country
Australia

GI/Area
Coonawarra

Analysis
14.5% Alcohol, 5.6 g/l total acid, 3.68 pH

Yield
2.5-3.0t/A

Maturation
Barrel aged in French oak for
12 months (5% new oak, 95% old oak)
followed by 6 months stainless steel

Time spent on oak
12 months

Winemakers
Kate Goodman & Lauren Hansen

*McLeans Road
Coonawarra 5263*

Cabernet Sauvignon 2024

Tasting Notes

Nose: Red and black fruited. Bay leaf, cassis, black cherry, blood plum and licorice.

Palate: A fleshy mid palate delivers a modern approachable style of Coonawarra Cabernet. Layers of dark fruit, varietal herbs, fresh coffee and licorice all sorts. Understated oak is supported by supple tannins and layers of flavour. A line of acidity gives lift and freshness creating a wine for all occasions.

Cellaring

Modern, drink now style that will reward medium term cellaring.

Vintage comment

"Vintage 2024 was excellent in terms of vine balance, yield and therefore quality!"

A warm dry winter resulted in an early budburst and thus start to the season. Spring was cooler and wetter resulting in healthy canopies and moderate yields.

The early onset of an incredibly strong Bonney Upwelling moderated weather over the summer and well into the new year. Warm dry weather followed creating optimal conditions for the ripening phase. Harvest was slightly early and the quality exceptional."

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