

Penley.

Chertsey

Cabernet Blend
2022

Vintage
2022

Release
2024

Variety
68% Cabernet Sauvignon
24% Merlot
8% Cabernet franc

Country
Australia

GI/Area
Coonawarra

Analysis
14.5% Alcohol, 6.11g/l total acid, 3.55 pH

Yield
2.5-3.0t/A

Maturation
Varieties harvested and fermented separately, blended after 12 months in French oak and then matured for a further 6 months in oak as a blend
20% new French oak

Time spent on oak
18 months

Winemakers
Kate Goodman & Lauren Hansen

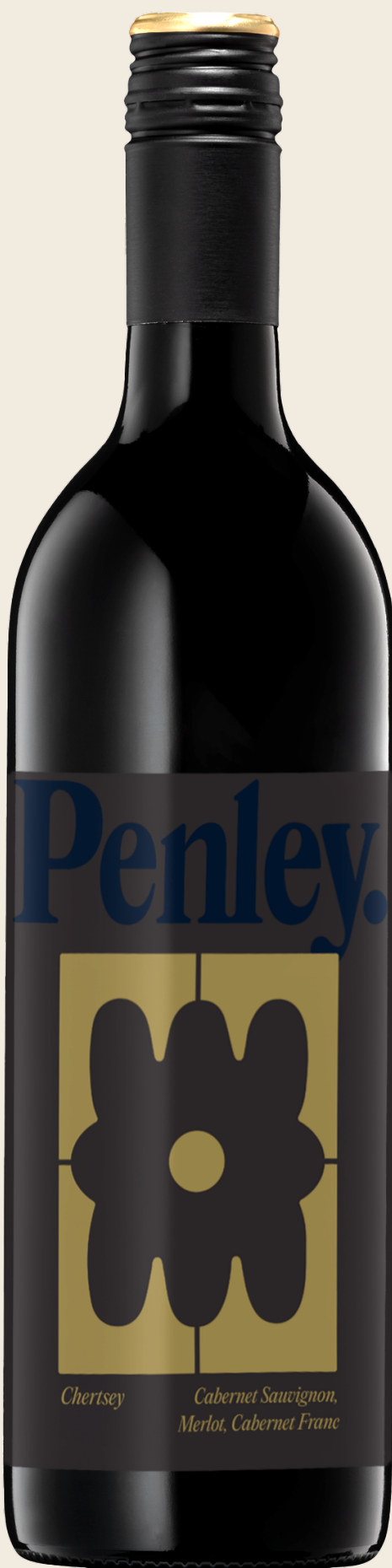
Tasting Notes

Always the most ~~savoury~~ and red fruited of our / estate wines. A complex sunset showing pink, red and purple hues. It's a complex puzzle with all the pieces sitting seamlessly together. There's cherry, cassis, redcurrant, cardamom and a hint of bay leaf. Star anise and five spice are intertwined with the textural tannins. The palate is long and fine and comfortable. This is a wine that makes you think, one worth watching the evolution of over an evening or two.

Cellaring- the wine's elegance and red fruits are on display in its youth, however cellaring will deliver rewards

Vintage comment

Vintage 2022 was excellent in terms of vine balance, yield and therefore quality. Weather throughout the growing season was mild, Good winter rains followed a mild spring laid the foundations for an excellent growing season. In terms of these seasonal growing conditions we'd go as far as to say it's been the most representative Coonawarra season of the last 20 years.
Vine balance was represented with optimum yields and complex flavour development.



McLeans Road,
Coonawarra 55263

www — penley.com.au