

Penley.

*pairs well with
imagination and
tasteful risks.*



Project E

Vintage

2022

Release

2023

Variety

100% Cabernet Sauvignon

Country

Australia

GI/Area

Coonawarra

Analysis

13.5% Alcohol, 6.16g/l total acid, 3.54 pH

Yield

2.5-3.0t/A

Maturation

226 days on skins. Fermented in a Sonoma Cast Stone Egg fermenter.

Gentle pumpovers during the peak of primary ferment, before topping of the egg and locking it down until early December.

Pressed in our Europress and bottled very soon after.

Time spent on oak

No oak

Winemakers

Kate Goodman & Lauren Hansen

Cabernet Sauvignon 2022

Tasting Notes

Get your nosebuds ready, and please leave your pre-conceived notions of Cabernet at the door. Ever so fragrant: there's mulberry, lilac and blackcurrant. Raspberry licorice, pomegranate and bramble. All of the forest fruits really jumping out of your glass, and not a hint of wood flavour to be seen. Its juicy. Almost squishy. Like the perfect punnet of raspberries bursting on your palate.

Vintage comment

"Vintage 2022 was excellent in terms of vine balance, yield and therefore quality! Weather throughout the growing season was mild, with few extremes of heat or cold. We experienced early shoot development, flowering and then a lengthy ripening period. In terms of these seasonal conditions, I'd go so far as to say it's been the most representative Coonawarra season I've seen in the last 20 years! In terms of harvest, vine balance was represented by optimum yields and complex flavours resulting from well developed and maintained canopies."

— Hans Loder, Viticulturist

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