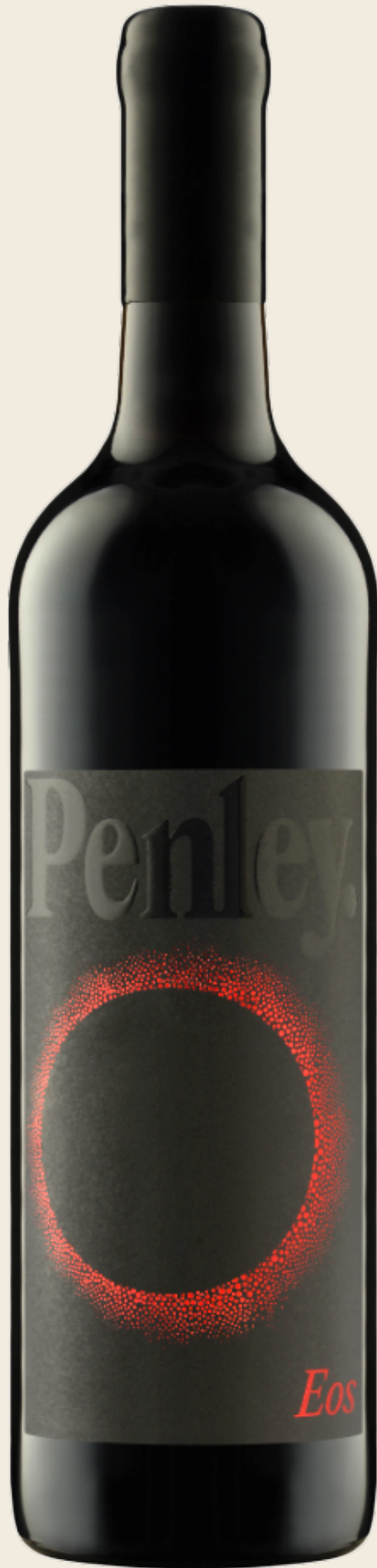


# Penley.



EOS

*Vintage*  
2022

*Release*  
2024

*Variety*  
55 % Cabernet Sauvignon  
45 % Shiraz

*Country*  
Australia

*GI/Area*  
Coonawarra

*Analysis*  
14.5% Alcohol, 6.05 g/l total acid, 3.61  
pH

*Yield*  
2.5-3.0t/A

*Maturation*  
A blend of Cabernet sauvignon and  
Shiraz, Fermented separately in open  
fermenters with 10-14 days on skins.  
Matured in French oak (40% new) for 18  
months.

*Time spent on oak*  
18 months

*Winemakers*  
Kate Goodman & Lauren Hansen

McLeans Road,  
Coonawarra 55263

*Cabernet sauvignon*  
*Shiraz*

2022

*Tasting Notes*

What a dark, broody wine. There is blood plum, coffee, exotic spice and ironstone. Densely flavoured through the mid palate, full of plush dark fruits, leather and spice.

It's incredibly complex, but don't be fooled into / thinking it's a beast of a wine, there is a brightness of fruit and a fine acidity adding freshness and drive to its stature. Layers of fruit and superb tannin deliver classic Coonawarra Cabernet.

*Cellaring*- the wines complexity is on display in its youth, however cellaring will deliver rewards, this is a wine that will age like a dream

*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 laved 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.

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