

Penley.

*pairs well with
old myths and
new mates.*



Eos

Vintage
2022

Release
2024

Variety
55% Cabernet Sauvignon
45% Shiraz

Country
Australia

GI/Area
Coonawarra

Analysis
14.5% Alcohol, 6.2 g/l total acid, 3.59 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 5263

Cabernet Sauvignon Shiraz 2022

Tasting Notes

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

Palate: 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 wine's 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, with few extremes of heat or cold. Good
winter rains followed by a mild spring laid the
foundations for an excellent growing season. In
terms of these seasonal conditions, I'd go so far
as to say it's been the most representative
Coonawarra season we've seen in the last 20
years!

Vine balance was represented by optimum
yields and complex flavours resulting from well-
developed and maintained canopies.

phone — +61 (0)8 7078 1853
www — penley.com.au