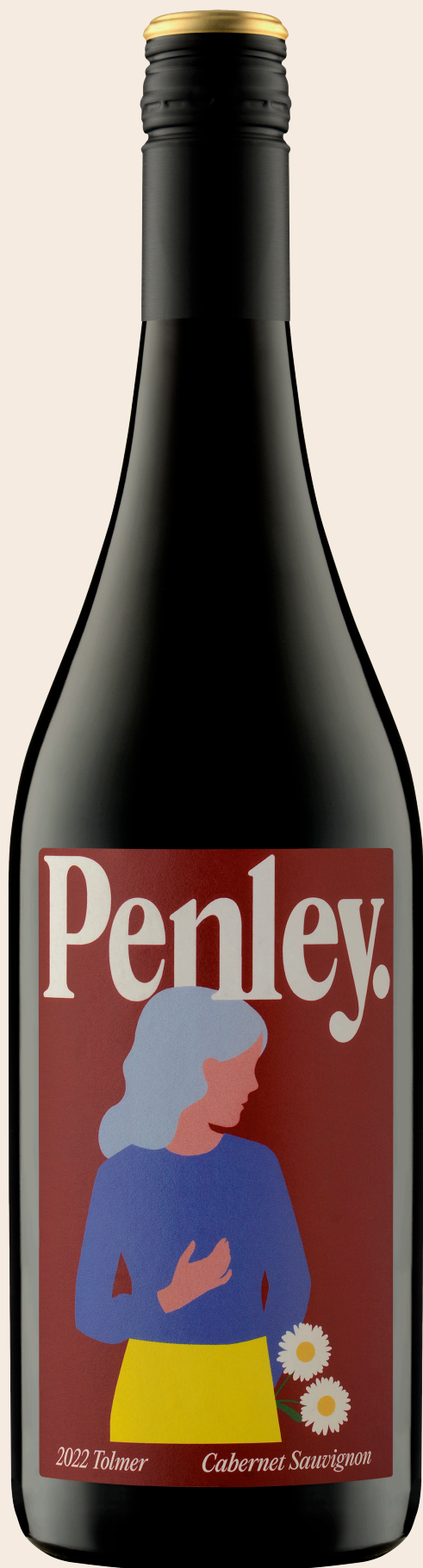


# Penley.

*pairs well with  
starry nights.*



## *Tolmer*

*Vintage*  
2022

*Release*  
2024

*Variety*  
100% Cabernet Sauvignon

*Country*  
Australia

*GI/Area*  
Coonawarra

*Analysis*  
14.5% Alcohol,  
5.73 g/l total acid, 3.59 pH

*Yield*  
2.5-3.0t/A

*Maturation*  
Barrel aged in French oak for  
12 months (20% new oak, 80% old oak)  
followed by 6 months stainless steel

*Time spent on oak*  
12 months

*Winemakers*  
Kate Goodman & Lauren Hansen

McLeans Road,  
Coonawarra 55263

## *Cabernet Sauvignon 2022*

### *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 and subtle oak coated  
with sandy tannins. 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 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. "*

*www — penley.com.au*