

# Penley.

*Pairs well with late nights, and “one more glass”*



## *Field Blend*

*Vintage*  
2023

*Release*  
2023

*Variety*  
Equal parts Cabernet,  
Merlot and Cab Franc

*Country*  
Australia

*GI/Area*  
Coonawarra

*Analysis*  
13.5% Alcohol, 6.1g/L total acid, 3.65 pH,  
0.5g/L residual sugar

*Yield*  
2.5-3.0t/A

*Maturation*  
Once again we have handpicked 50% of the parcel, and fermented this as 100% whole bunch, locking it down to allow some beautiful carbonic maceration to occur. The second half was selectively machine harvested and fermented as whole berries with gentle pumpovers daily. The two were blended together, the whole bunch portion giving fragrance and lightness, the whole berry portion giving depth and flavour intensity - the perfect duo! Aged in stainless steel for 3 months.

*Winemakers*  
Kate Goodman & Lauren Hansen

*Viticulturist*  
Hans Loder

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### *Tasting Notes*

*There's no variety that speaks louder than the others in the blend – it doesn't look like Cabernet, Shiraz, or Merlot. What it does look like, is Penley. By combining all of the varieties grown on our estate vineyard, and using some of our favourite winemaking techniques – there is probably no other wine that speaks as loudly of “terroir” as this does. It also speaks of the vintage, of the growing conditions, of the people making it – which really, that all falls into the bucket of “terroir” in our opinion too.*

*Smells like: star anise, blackcurrant, cherry, florals*

*Tastes like: aniseed jubes, pink peppercorn, spicy and velvety.*

### *Vintage comment*

*“Vintage 2023 faced its third consecutive La Niña event, surprising many after a dry winter with below-average rainfall. Despite a particularly dry July, spring brought relief with 30% above-average rainfall, restoring balance in mid-November. The wet spring was beneficial for aquifer recharge and healthy canopies, though it raised disease risks.*

*A dry January provided a welcomed break for the vineyard crew. Despite frequent rain from February to harvest, diligent management ensured a successful vintage. The ripening period had temperatures mostly on or below average, resulting in wines with a lighter style, showcasing great flavor and acid profiles. Harvest, completed in a record three weeks, achieved both sugar and phenological ripeness at baumés between 12.5-14°, reflecting the resilience and positive outcomes of the season.”*

*– Hans Loder, Viticulturist*