



Tolmer
Cabernet Sauvignon
2018

*"Take care of the luxuries and
the necessities will take care of
themselves."*

- Dorothy Parker

Vintage

2018

Release

2019

Variety

100% Cabernet
Sauvignon

Country

Australia

GI/Area

Coonawarra

Analysis

14% Alcohol,
6.5g/l total acid,
3.56 pH

Yield

2.5-3.5t/A

Maturation

Barrel aged in French
oak for 12 months (30%
new oak, 70% old oak)
followed by 6 months
stainless steel

Fermentation

Some components kept
on skins for extended
maceration, up to 30
days.

Winemaker

Kate Goodman
& Lauren Hansen

Vintage comment

Wet conditions following the end
of the 2017 vintage carried on
through winter and spring with
above average rainfall for the
start of the 2018 season. In the
Penley Estate vineyards steps
were taken to ensure optimum
canopies for the conditions.
Shoot thinning was employed to
improve canopy microclimate
where necessary. Existing
populations of native grasses and
cover crops were left to grow
and these competed with vines
for moisture, restricting vine
growth and keeping shoots from
growing beyond ideal length and
density.

Tasting Notes

Smell- Fragrant and bright on the
nose. A purity of blackcurrant,
anise and violet fruit - framed by
savory notes of French oak.

Taste- Medium bodied; A wine
showing intensity, without
heaviness. A generous core of
juicy fruit with well integrated
chalky tannins and a seamless
finish.

Eat with- Pork belly bao,
chargrilled brisket or falafel

Cellaring- A modern expression
of Coonawarra Cabernet that is
both ready to enjoy now, or
reward some time in the cellar.



PenleyEstate

McLeans Road,
Coonawarra 55263 Tel
+61 (0)8 8736 3211
penley.com.au