



PENFOLDS CLARE VALLEY  
ORGANIC WINES



**“The Penfolds Organic Chardonnay is an elegant style with flowery aromas and lovely intensity of flavours”. – CH’NG POH TIONG**



**OVERVIEW:** Organic wine is simply wine from vineyards that are not exposed to man-made fertilisers, herbicides and pesticides. For a long time Penfolds has applied a philosophy of low-input viticulture. Achieving optimum fruit quality with minimal intervention is a priority. This is achieved through good vineyard management including vineyard design and trellising systems, bunch and leaf thinning, and maintaining low yields. It also helps if the vineyard is planted in the right place, with good natural drainage and aspect.

Penfolds adheres to a strict classification system at vintage. The whole idea of fruit quality is ultimately based on the condition of the fruit, its concentration and flavour profile. In some wine areas it is not practical to run an organically certified vineyard, particularly in the more maritime influenced regions where humidity can wreak havoc on developing grape bunches. However, in areas like the Clare Valley, where the climate is continental and the growing season is subject to long bursts of warm to hot weather, it is possible to apply strict organic principles without affecting the quality of the fruit.

Of the 218.99 hectares of Penfolds vineyard planted in the Clare Valley, 52.36 hectares are organically grown and have been certified by the National Association for Sustainable Agriculture Australia Limited (NASAA).

Sulphur dioxide has been used as a preservative in wine since Roman times. It is a natural product and organic wine must have minimal traces of this compound, just enough to ensure the wine remains fresh on the shelves for a while. To put this into context, the amount of sulphur used in a normal bottle of wine is about one-tenth the sulphite level used in the commercial production of dried fruits such as raisins and apricots. In a bottle of organic wine the level is further reduced. Peter Gago says, “The wines are not fined either. We adhere to a strict organic winemaking approach. We use separate hoses, pumps and tanks to make the wine”. The Penfolds organic wines were released in response to growing worldwide demand for organic wines. Within their category they have already won many international accolades.

The Penfolds Organic Chardonnay aims to provide an organic equivalent to the classic Australian unoaked Chardonnay style. The wines are fresh and lively with plenty of peach/melon aromas

**PENFOLDS  
CLARE VALLEY  
ORGANIC  
CHARDONNAY**

*First Vintage: 1993*

*Variety: Chardonnay*

*Origin: Clare Valley Vineyard*

*Fermentation: Stainless steel tanks. Some components undergo malo-lactic fermentation.*

*Maturation: No oak maturation, no fining agents, minimal filtration.*

**PENFOLDS  
CLARE VALLEY  
ORGANIC  
CABERNET SHIRAZ  
MERLOT**

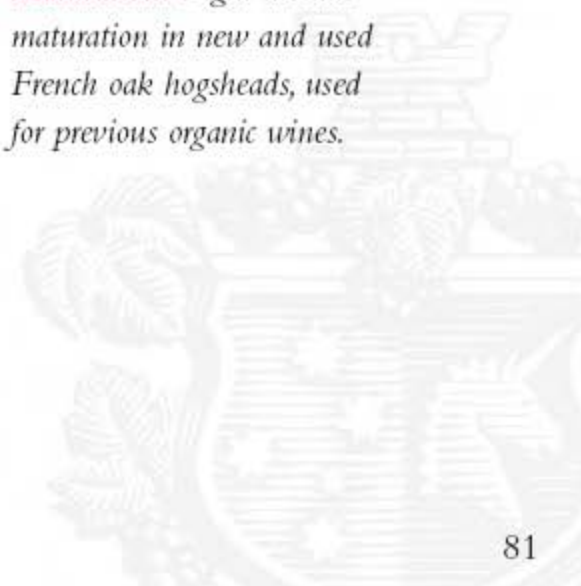
*First Vintage: 1993*

*Variety: Cabernet Sauvignon, Shiraz and Merlot*

*Origin: Clare Valley Vineyard*

*Fermentation: Stainless steel tanks.*

*Maturation: Eight months maturation in new and used French oak hogsheads, used for previous organic wines.*





## PENFOLDS CLARE VALLEY ORGANIC WINES

and flavours. This is an early drinking style best drunk within 18 months of release. Ch'ng Poh Tiong says, "The Penfolds Organic Chardonnay is an elegant style with flowery aromas and lovely intensity of flavours". James Halliday observes, "The wine has good perfume, length and finesse, but it is important to stress that these are 'drink now' wines".

Penfolds Organic Cabernet Shiraz Merlot is also an early drinking style, but is a contemporary varietal blend with plenty of ripe berry fruit, flavour concentration and fine savoury tannins. Penfolds recommends that these wines be consumed within two years of release. Huon Hooke says, "The organic reds were a surprise package. They are bright, clean Cabernet-like wines which will easily keep for a few years".