



PENFOLDS THOMAS HYLAND
CHARDONNAY



“These wines represent amazing value – one of the great benefits associated with a large organisation.” – JAMES HALLIDAY



OVERVIEW: The Penfolds Thomas Hyland range, which includes a 100% Chardonnay, is named after Thomas Francis Hyland, an officer of the Victorian Civil Service, who married Christopher Rawson and Mary Penfolds' daughter, Georgina, in 1862. The new son-in-law initially helped market Penfolds wines to the emerging Victorian wine market. On the death of his father-in-law in 1870, Thomas Hyland moved to South Australia to help run the family business. His considerable administrative skills saw Penfolds emerge as a highly significant Australian wine producer, accounting for one-third of the South Australian vintage.

The Penfolds Thomas Hyland Chardonnay is an evolving Chardonnay style which seeks to express high quality Chardonnay fruit from the Adelaide Hills and other cool-climate South Australian sites. The wine is 100% barrel fermented to increase the complexity of aromas and flavours. After primary fermentation the wine is matured in new, one and two-year-old French oak barriques for seven to nine months. The wine is stirred regularly on lees to further enhance its palate texture and flavours. 100% malo-lactic fermentation is also encouraged to add creaminess and weight. Winemakers have adjusted down the level of new oak over recent vintages to bring out the clear fruit definition of Adelaide Hills Chardonnay. Minimal filtration is also employed to preserve the elegance of the fruit flavours. Although this is a modestly priced wine in the Penfolds portfolio, it includes relegated Yattarna fruit and embraces all the winemaking practices expected in an ultra-premium Chardonnay.

“Poor man's Yattarna perhaps?” suggests Oliver Crawford, Penfolds' white winemaker. Huon Hooke reports having a “good time” tasting through the “extremely consistent” Thomas Hyland Chardonnays. James Halliday goes further, saying that “these wines represent amazing value – one of the great benefits associated with a large organisation”. He also notes that the style “steers away from the blood and thunder Chardonnay style”.

PENFOLDS THOMAS HYLAND CHARDONNAY

***First Vintage:** 2001*

***Variety:** Chardonnay*

***Origin:** Primarily Adelaide Hills, with additional components from other premium viticultural regions including the Eden Valley and Robe.*

***Fermentation:** 100% barrel fermented.*

***Maturation:** Matured for seven to nine months in a combination of new (approximately 25%), one and two-year-old French oak.*

***Comments:** Includes relegated Yattarna fruit. Minimal filtration, if any.*





PENFOLDS THOMAS HYLAND

CHARDONNAY

2001 **Now**

Medium gold. Complex grilled cashew nut/melon aromas with some buttery notes. The palate is rich and smooth with plenty of sweet fruit and new oak. A good persistent finish.

2002 **Now** 2005

Medium gold. Intense tropical/melon/grapefruit aromas with toasty/vanilla nuances. The palate is tight and intense with some new oak complexity.

2003 **Now** 2008

Pale colour. A fragrant, elegant fruit-driven wine with grapefruit/nectarine aromas and subtle oak tones. Well-balanced palate with delicate melon/stone fruit characters, crisp acidity and medium length.

COMMENTARY: "These are all good generic Burgundy-style Chardonnays. The wines progressively become more fruit-driven and lightly oaked." (CPT) "The bracket begins with a rich, smooth, silky wine with plenty of smoky/cherry/high-toast oak characters. It finishes with a fresh, rather undeveloped wine with barely noticeable oak and fine delicate flavours. Presumably it will build up with time." (HH) "These are amazing value wines when you consider the overall quality. You can see that the wines are evolving away from a blood and thunder style towards a more fruit-driven Chardonnay where oak plays a supporting role." (JH) "Oaky/100% malo-lactic/high alcohol Chardonnay styles are still very popular in the USA. The Thomas Hyland Chardonnay has become a refined style with medium weight fruit and nice tension." (JW)

(CPT) – CH'NG POH TIONG

(JH) – JAMES HALLIDAY

(HH) – HUON HOOKE

(JS) – JOANNA SIMON

(JW) – JOSEPH WARD