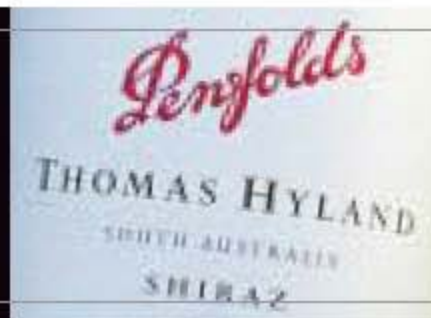


PENFOLDS THOMAS HYLAND
SHIRAZ



“The Thomas Hyland Shiraz gets better with each succeeding vintage.” – HUON HOOKE



OVERVIEW: The Penfolds Thomas Hyland red wines, comprising a Shiraz and a Cabernet, are a recent addition to the Penfolds portfolio. The wines are named after Thomas Hyland, the son-in-law of Dr Christopher Rawson and Mary Penfold. In 1870 Penfolds & Co was formed, a new partnership of Mary Penfold, Thomas Hyland and cellar manager, Joseph Gillard. Thomas Hyland's considerable administrative skills and stewardship resulted in a rapid rise in fortune. By 1896 Penfolds accounted for one-third of South Australia's wine production, which was a remarkable achievement.

The Thomas Hyland Shiraz, a multi-district wine, draws fruit from South Australia's premium wine areas, particularly McLaren Vale, Coonawarra, Barossa Valley, Padthaway and Robe. The wine is a fruit-driven style underpinned by a touch of new oak to enhance overall complexity and freshness. The wine is matured for around 12 months in a combination of new (15%) and aged (85%) French and American oak.

While still evolving, the Thomas Hyland Shiraz shows all the hallmarks of the Penfolds house style with rich deep berry/mocha fruits, pronounced ripe chocolaty tannins and savoury oak nuances. The wine is an early drinking style, but can benefit from short to medium term cellaring. Ch'ng Poh Tiong says, "The wine has loads of Shiraz personality with plenty of ripe fruit and smooth tannins". Huon Hooke notes, "The Thomas Hyland Shiraz gets better with each succeeding vintage. The 2002 is a humdinger". Joseph Ward believes the wine style is perfect for the US market. "The wines, particularly the 2002, are beautifully made and well integrated," he says.

PENFOLDS THOMAS HYLAND SHIRAZ

First Vintage: 2000

Variety: Shiraz

Origin: Multi-district blend from South Australia. McLaren Vale, Coonawarra and Barossa Valley, Padthaway and Robe.

Fermentation: Stainless steel tanks.

Maturation: Approximately 12 months in new (15%) and aged (85%) French and American hogsheads.

Comments: Alternative Stelvin closure bottlings available in select markets.





PENFOLDS THOMAS HYLAND

SHIRAZ

2000 **Now**

Medium red. Blackcurrant/mulberry aromas with a touch of pepper. The palate is medium, concentrated with blackcurrant/mulberry aromas and fine ripe tannins.

2001 **Now** 2008

Medium deep red. Smoky plum/berry aromas. Rich and flavoursome palate with plenty of plum/berry flavours and some spicy oak and ripe chocolate tannins.

2002 **Now** 2015 ★

Medium deep red. Ripe perfumed plum/blackberry aromas and flavours. A supple but well concentrated palate with black plum/prune/licuorice flavours and ripe grainy tannins. A very appealing wine.

COMMENTARY: “The 2000 Thomas Hyland Shiraz is a surprisingly soft wine with some mint nuances. The wine just doesn’t have enough stuffing. Drink now.” (JH) “I thought the tannins poked out, but it has some pleasant red fruit characters.” (JW) “It’s certainly a short term wine. While it has some good blackberry/mulberry aromas, the wine lacks fruit depth, clarity and vibrancy. The 2001, on the other hand, has a much better colour. It has some charry oak/smoky nuances and the palate is rich in flavour and extract. This is a more seriously weighted and structured wine.” (HH) “The wine is quite forward with plum/cherry fruit and soft tannins.” (JH)

“It shows plenty of ripe, blue fruits and nice balancing fresh tannins. The 2002 is the most convincing wine in the line up, with plenty of flesh, ripe smooth tannins and loads of Shiraz personality.” (CPT) “The wine just gets better every succeeding vintage. The 2002 is a humdinger wine with lashings of sweet plum/blackberry fruit and a supple appealing palate.” (HH) “The tannins are quite substantial here, but the wine has plenty of ripe fruit and a long persistent finish. The wines, particularly the 2002, are beautifully made and well integrated.” (JW)

(CPT) – CH’NG POH TIONG

(JH) – JAMES HALLIDAY

(HH) – HUON HOOKE

(JS) – JOANNA SIMON

(JW) – JOSEPH WARD