

Penfold's

THOMAS HYLAND

CABERNET SAUVIGNON 2001

The Thomas Hyland range honours the pioneering spirit of Thomas Hyland, son-in-law of Dr. Christopher Rawson Penfold, whose stewardship of the company from the late 1800's until 1914 saw the development of what, in his lifetime, became Australia's most famous name in wine.

Consisting of a Shiraz, a Cabernet Sauvignon and a cool climate Chardonnay - each sourced from premium viticultural districts of South Australia, these wines offer a contemporary expression of varietal flavour and structure.



VINEYARD REGION	A blend of selected parcels of fruit from premium South Australian regions, predominately Coonawarra (64%), with significant proportions from Robe and McLaren Vale.
VINTAGE CONDITIONS	Coonawarra, like much of South Eastern Australia, experienced a very cool spring that despite abundant rainfall led to inconsistent flowering and lower than average yields. A burst of hot, dry conditions in January was well handled by Penfold's well-established vineyards and did not interfere with the grapes ripening to perfection.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	11 Months in new (15%) and used (85%) French and American oak.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: - pH: -
LAST TASTED	31-Jul-02
PEAK DRINKING	Now - 2010
FOOD MATCHES	Ideally suited to Lamb, Beef, Cheese

Winemaker comments by
Peter Gago

COLOUR

Deep red with purple hues.

NOSE

Obvious varietal fruit lift of sweet blackcurrant (cassis) and blueberry fruit, with hints of spice and other stone fruits. Subtle underlying oak completes the offering.

PALATE

Rich and generous with alluring varietal characters. Blackcurrent and chocolaty fruit characters are in balance with the French and American oak. Tannins are finely textured and the wine finishes with an excellent burst of flavour. The 2001 Thomas Hyland Cabernet Sauvignon reflects the quality of the vintage. It can be enjoyed now or cellared over the medium term.