

*Penfolds*

# BIN 8

## CABERNET SHIRAZ 2003

When Dr Christopher Rawson Penfold arrived from Britain in the young South Australian colony in 1844 with his wife Mary, he brought vine cuttings which he planted around his stone cottage, which they called 'The Grange'. This was situated in Magill, which is now part of suburban Adelaide.

Today Penfolds sells wine worldwide. In Australia Penfolds is seen as an industry leader, the company that led the way in establishing an international quality reputation for our wine industry.

Penfolds continued success results from years of experience combined with the skilful matching of oak and fruit. Penfolds philosophy: 'the right style, the right grapes, the right oak, the right bottling time and a little patience, ensures a selection of internationally acclaimed wines to suit everyone's palate'.



VINEYARD REGION	A multi-district blend drawn from vineyards throughout Southern Australia.
VINTAGE CONDITIONS	The 2003 growing season in southern Australia was generally regarded as warm, starting with a dry winter and a warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to vintage.
GRAPE VARIETY	Cabernet Sauvignon, Shiraz (Syrah)
MATURATION	This wine was matured for twelve months in a combination of two and three-year-old French and American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.00g/L pH: 3.72
LAST TASTED	3-Dec-04
PEAK DRINKING	Now
FOOD MATCHES	Ideally suited to Beef, Pizza, Lamb

### Winemaker comments by Peter Gago

#### COLOUR

Brick red with crimson hues.

#### NOSE

There is a dense core of black cherry, dark chocolate and black cherry liqueur. Across the palate, splashes of chocolate and mint combine with hints of rosemary and warmed spice. Some charry, toasty notes are evident from the balanced, integrated oak.

#### PALATE

This wine has great balance with great integration between good fruit and oak. Flavours of black cherry and dark chocolate combine with developed black olive and spicy fruit cake tones. Full flavoured, velvety tannins enhance the long sweet fruit finish.