

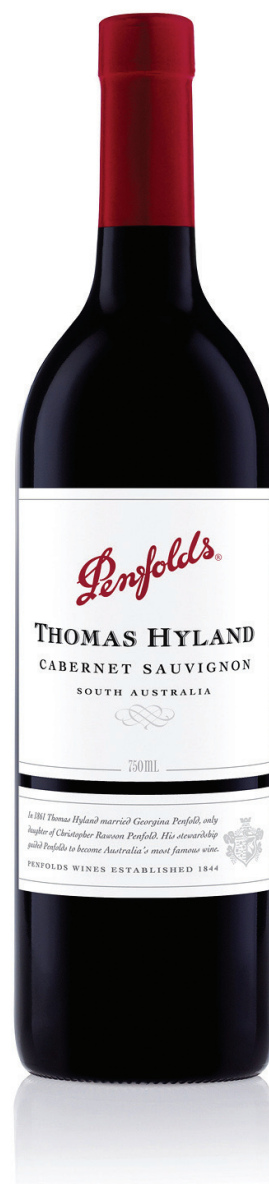
Penfolds[®]

PENFOLDS THOMAS HYLAND

CABERNET SAUVIGNON 2004

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	Multi-regional blend with significant proportions from Bordertown, Langhorne Creek, Padthaway and McLaren Vale.
VINTAGE CONDITIONS	Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	Parcels of this wine were matured for 16 months in a combination of French and American oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: pH:
LAST TASTED	21 August 2006
PEAK DRINKING	Now to 2008
FOOD MATCHES	Beef, Lamb, Pork

Winemaker comments by Peter Gago

COLOUR

Dark red with a good density of colour.

NOSE

The nose encompasses the dark, ripe fruit spectrum with notes of fruit cake, blackberry and dark cherry with hints of menthol. Well integrated background oak eludes some coffee/mocha spice touches.

PALATE

A medium bodied wine with full flavoured, sweet mid-palate generosity that shows dark berried flavours of blackcurrants and fruit cake. Sweet coffee and vanilla flavours linger and add length to the soft, supple, integrated talc like finish. Another pleasing wine from the 2004 vintage, showing typical PENFOLDS maturation character.