



# 2010 PENNY'S HILL 'THE PIANO' SHIRAZ SINGLE VINEYARD ESTATE INDIVIDUALLY NUMBERED (0001 - 2928)

Twenty-five years on after the acquisition on 8.8.88 of the land which has become one of McLaren Vale's outstanding vineyards, we celebrate that journey with a magnificent Shiraz produced from the middle rows of the original narrow plantings.

Originally destined for a corporate showcase wine, fate intervened and in the hands of virtuoso Elena Brooks, 'The Piano' has been played with tender touch through every stage of its evolution from open fermentation, through basket pressing to a whole year's bottle ageing.

A wine in accord with its terroir, 'The Piano' is a masterpiece of scale, balance and rhythm reflecting a harmony of colour, nose and length rare and exciting in its discovery and rewarding beyond measure to the taste.

A tribute to my mother's great love and passion for the instrument and acknowledgement of her unfailing support for me and my endeavours, this magnificent wine strikes many chords.

**A wine to treasure. To cellar or celebrate, each numbered bottle marks a small step along the 25 Year path that is Penny's Hill.**

Tony Parkinson  
Founder, Penny's Hill Vineyards



**VINEYARD:** Slightly higher elevation means the original Penny's Hill vineyard enjoys a climate a little cooler than the rest of McLaren Vale. This ensures more consistent temperatures throughout the ripening period, allowing Shiraz to reach optimum ripeness with minimum stress. The high density, narrow planted Shiraz results in less crop load per vine than is usual in the region.

**VINIFICATION:** Grapes were harvested on the 5th of March from a few hand selected rows within the Penny's Hill original Shiraz block. The berries were very small and showed great balance, concentration and flavour intensity. Grapes were crushed and destemmed and fermented on skins for 10 days to encourage extraction of colour, flavour and tannin. The wine was then pressed using a traditional basket press and sent straight to French oak barrels (approximately 30% new oak and remaining 1 and 2 year old oak) to complete malolactic fermentation. After 22 months of oak maturation, each individual barrel was blended and the wine was bottled in May 2012. The wine was bottled aged for 15 months prior to release.

**BOUQUET:** Intense bouquet of blackberry and dark cherry fruits supported by cedary oak, liquorice and sweet spice.

**PALATE:** This wine shows opulence and is multi-layered with dark berry fruits, chocolate, savoury oak and hints of earthiness. This elegant style McLaren Vale Shiraz is balanced with great fruit intensity, fine silky tannins and smooth, exceptional length.

**TECH DETAILS:** pH 3.49 | RS 3.6 g/L | TA 6.5 g/L | Alc/Vol 14.5%

**PRODUCTION:** 2928 units (individually numbered)

**PACKAGING:** Stelvin Lux closure, individually gift-boxed with cardboard single bottle shipper.

**PRICE:** POA

