



**Tolmer**  
Cabernet Sauvignon  
2016

*"Take care of the luxuries and  
the necessities will take care of  
themselves."*

- Dorothy Parker

**Vintage**

2016

**Release**

2017

**Variety**

100% Cabernet Sauvignon

**Country**

Australia

**GI/Area**

Coonawarra

**Analysis**

14.5% Alcohol,  
6.80g/l total acid,  
3.50 pH

**Yield**

2.5-3.5t/A

**Maturation**

Barrel aged in French oak  
for 12 months (60% new  
oak, 40% old oak) followed  
by 6 months stainless steel

**Time spent on oak**

12 months

**Winemaker**

Kate Goodman assisted  
by Matt Tilby

**Vintage comment**

The growing season was drier than  
average, and careful irrigation to  
optimise flavour development worked  
very well. Harvest was two weeks  
early the result of a warmer than  
average October which advanced the  
whole season. There was a cooler  
finish with mild ripening conditions.  
Despite the early season, the time  
taken for berry development and  
ripening were in line, allowing  
adequate time for fruit to develop  
tannins and complexity.

**Tasting Notes**

A savoury wine with complex varietal  
leaf, black olive and cigar box notes  
on the nose.

Quality French oak complements the  
core of dark chocolate and black  
fruits. Mouth coating tannins stretch  
the length of the palate.

Ready to drink now or for enjoying  
the rewards of cellaring for the next  
5-10 years for some  
secondary fruit characters to shine  
through.



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