

Pengally Lane

Hand crafted boutique table wines. Online Prices - GST Inclusive.

Winemaker's Selection Merlot 2006 \$10.00/\$120.00 Rec. Retail \$16.00

"This is a superb wine, with subtle nose, intense colour and a strong chocolate taste over a berry palate.

Colour is deep red, tending to black. Viscosity is obvious with arches prominent when wine is aerated in the glass. Strong integrated flavours are complimented by the luxuriance of chocolate and a suggestion of acid which helps define the taste sensation. The aftertaste is moderately long and ill defined, giving a playfulness to the tasting experience.

This wine would be a perfect accompaniment to roast lamb or beef, lasagna or even Mousaka, in fact any dish, which tends towards self-indulgence in the diner. "

WINOTES by Brendan

Shiraz 2005 \$10.00/\$120.00 Rec. Retail \$16.00

A pleasant, fruit-driven red with typical warm climate spices and berries. Plent of mid palate flavour but won't dominate modern cuisine. Generous amounts of alcohol and mouth feel and gently oaked. Long finish and clean, firm aftertaste.

Drink it now or put it down for a few years. Quaffs nicely.

Partner with roast lamb and mint or cold rare beef and horseradish cream.

Vintage Reserve Shiraz 2006 \$12.50/\$150.00 Rec. Retail \$20.00

A clean and clear wine. Delicate vinous nose.

Rich, full midpalate of pepper, vanilla, spices and berries. More elegant than bold. Rich and complex flavours from barrel aging for 16 months in all new American oak. A blend of warm climate grapes from Moonlight and cool climate fruit from Faraday giving a broad spectrum of flavours. Good length of palate. Superbly balanced. Will age, but is quite approachable now. Was awarded a bronze medal at its only showing at Daylesford.

Think duck confit, lamb loin, fillet steak, vegetarian bake; a versatile wine.

Winemaker's Selection Nebbiolo di Rosa 2006 \$10.00/\$120.00 Rec. Retail \$16.00

Perfect pizza partner. This light and delicate red wine is made from Nebbiolo, an Italian grape high in acid and suited to the sharp, angular sauces of many Mediterranean foods.

Clear, light to mid pink with suggestions of rust. Some fruity esters on the nose. Tastes floral with little residual sweetness; has subtle cherry and pepper flavours. Delicate flavour development on the palate and a moderate, lingering finish. This wine has been barrel aged for a year, enhancing complexity.

Think picnic; chilled with cold meats, buttered rolls, olives, sun dried tomatoes, etc.

Winemaker's Selection Sangiovese 2007 \$10.00/\$120.00 Rec. Retail \$16.00

A bold wine; full of flavour with a big, but soft mouth feel and long finish. Signature fresh cherry flavour. Lots of acid and alcohol. Will cut through any combination of savoury Mediterranean flavours.

Ready to drink now. Think Caesar salad, Minestone, Pizza, Bolognese Lasagne, Osso Bucco and barbequed Bullboars

Semillon 2005 \$10.00/\$120.00 Rec. Retail \$16.00

A nicely wooded, crisp white.

Clear bright straw wine. Interesting clear vinous nose. A complex perfumed fruity taste with a pleasant mellow aftertaste. Excellent flavour development on the palate.

Moderately warm and crisp. A classic wine style.

Drink now with smoked fish poultry, pork or vegetarian dishes and some Asian foods. Some people would choose to drink this wine right through dinner.

Wooded Chardonnay 2006 \$10.00/\$120.00 Rec. Retail \$16.00

A not-to-big Chardonnay made in the Australian style.

Clear and bright with a subtle fruity nose. Plenty of fruit and wood on the palate. Crisp, with layers of complexity. A smooth finish with good length. A well-integrated wine of generous proportions.

Perfect for a day at the races. Goes with cheese and any white meats including fish.

Vintage Reserve Wooded Chardonnay 2007

\$12.50/\$150.00 Rec. Retail \$20.00

A clean and clear white. Inviting vinous nose.

Well structured wine with little overt fruit and a range of subtle yeasty, biscuity and dairy characters from barrel fermentation and aging on lees. Ample, but not over the top, oak characters from 8 months in 50% new French oak. Enough acid to cut through fats and generous alcohol.

Perfect for a range of poultry dishes and non-white or smoked fish. It's just wonderful for quaffing and will impress the most critical palates.

Winemaker's Selection (Unwooded) Chardonnay 2007

\$10.00/\$120.00 Rec. Retail \$16.00

Plenty of peachy fruit with nice acid. A great summer wine.

Clear and bright with a subtle, fruity nose. Crisp, with less complexity than the barrel fermented style. A smooth finish with good length. A well-integrated wine of balanced proportions.

Perfect for a day at the races or quaffing with nibbles. Goes with cheese and any white meats including fish.

Winemaker's Selection Riesling 2007 \$10.50/\$126.00 Rec. Retail \$16.80

Clear and bright with a fruit on the nose. Crisp and sweet. Citrus and apple flavours predominate. Good finish. Low in alcohol. A popular, easy-drinking wine. Its at it's best well chilled.

A perfect partner for white fish and quaffs well with cheese and nibbles.

*Pengally Lane Wines are made in the style that is essentially **fruit driven**. Yeasts are chosen to promote the development of fruity esters during fermentation. Young wines are taken off lees early to preserve fruit flavours.*

*The wines are directed at the **modern cuisine** of simple and clean, though sometimes angular flavour combinations. This means that the wines are more elegant and approachable rather than big and bold.*

***Early drinking** wines have a certain freshness about them; they need to have the right combination of mid palate weight, oak characters and mouthfeel, fruit and alcohol designed into the wine. By concentrating on structure and balance from the outset, excellent wines in this particular style are achievable.*

*'Phonse O'Bryan
Winemaker*

Reward Yourself With Pengally Lane Wines!