

**PENFOLDS THOMAS HYLAND – CABERNET SAUVIGNON – SOUTH AUSTRALIA 2008
14,5%**

This range of wines pays homage to Thomas Hyland, husband of Georgina Penfold. Through his vision and determination he took Penfolds from its home in South Australia to the world laying the foundations for the renowned winery we know today.

www.penfolds.com

VISUAL ANALYSIS: limpid, garnet and quite flowing.

OLFACTORY ANALYSIS: blackberry, red plum, undergrowth, chocolate and rose.

GUSTATIVE ANALYSIS: dry and strong structured. The tannic sensation is prominent with astringency and bitterish final; the alcoholic dryness is playing an important role while mineral notes are almost untraceable. The gustative aromatic persistence is of 4 seconds.

WINE-FOOD COMBINATION: Pork Piccata Malanaise

- The succulence of the sauce is counterbalancing the astringency of the tannin
- The sweet tendency of the ham and mushrooms is counterweighing the bitterish tendency of the wine
- The salivation produced by chewing the pork meat is countervailing the alcoholic dryness of the wine
- The structure of the recipe is equalizing the structure of the wine
- The olfactory-gustative persistence of the recipe is matching to the intense aromatic persistence of the wine

PRICE-QUALITY RELATION: sufficient *approximately 35,00 AUD*

Contains sulphites.

Produced with the aid of egg, milk and fish products and traces may remain.

8.6 Standard Drinks