

PROMISING CHILEAN

“Underrated and undervalued by others. Chile should be getting more attention,” remarks Chris Milliken. The American, together with his Chilean friend, Max Eyzaguirre, established PengWine in 2003, producing wines from vineyards in the Maipo Valley. PengWine is young. It hasn’t snagged awards in the global arena, but signs show that this winery, which names its wines after

different penguin species native to South America, has plenty of potential to draw plaudits their way. It produces only seven blended wines, with Cabernet Sauvignon acting as the base grape. A good introduction to the range is the Gentoo 2003 (\$60), a blend of Cabernet Sauvignon and Shiraz: it boasts a good structure with notes of caramel and berries. The Humboldt 2003 (\$65) is a display of power and finesse: Cabernet Sauvignon, Merlot, Cabernet France, Petit Verdot and Malbec combine to endow it with a very fruity, velvety character and hints of soil and vanilla—cellar this red for a few more years, and this penguin will flaunt a finer coat of feathers.

*Available at
Top Wines.
Tel: 6468 3866*

