Cellar Reserve Viognier

2010

The Penfolds Cellar Reserve labels are based on special vineyards and microsites, new varieties and innovative vinification practices. They are handcrafted, small batch wines made with plenty of love and attention.

The Penfolds Cellar Reserve Viognier was sourced from the Barossa Valley, where the variety is used in small amounts to blend with, or co-ferment with Shiraz in order to add colour, aromatics and texture on the palate.

Viognier is also made in the Barossa as a straight dry white wine and in smaller amounts, as a dessert style wine. Stopping the fermentation process at approximately half way, the Cellar Reserve Viognier is left with residual sugar to produce a sweet, dessert wine style.

VINEYARD REGION	Barossa Valley, South Australia.
VINTAGE CONDITIONS	Winter and spring rainfall was above average, creating an excellent start to the season. Summer temperatures were warm but not extreme, allowing fruit to ripen evenly. Conditions leading up to and during harvest couldn't have been better and as a result the quality of wines for 2010 have been exceptional.
GRAPE VARIETY	Viognier
MATURATION	This wine was matured in stainless steel to retain a fresh fruit focus.
WINE ANALYSIS	Alc/Vol: 9.0% Acidity: 7.1g/L pH: 3.06
LAST TASTED	December 2010
PEAK DRINKING	To 2016
FOOD MATCHES	Enjoy with traditional pavlova topped with fresh summer berries and drizzled with a passionfruit sauce.

Winemaker comments by
Penfolds Chief Winemaker Peter Gago

COLOUR	Very pale straw.
NOSE	The nose shows intense characters of lime zest with pear, pastilles and floral honey-suckle / orange blossom notes. Lifted and enticing.
PALATE	A lively palate with white peach, subtle apricot, grapefruit and a hint of lime zest. Vibrant acidity leads to a full mouthfeel with riper tropical notes, finishing with a long, clean finish.