



# Cellar Reserve Barossa Valley Cabernet Sauvignon 2006

The tradition of innovation and experimentation is central to the Penfolds winemaking philosophy and is perpetuated in the form of Penfolds Cellar Reserve wines. These sometimes one-off releases emerge periodically when experimental wines, which have been nurtured carefully in the winery cellars, are deemed appropriate for public release.

Accolades for the 2006 Penfolds Cellar Reserve Barossa Valley Cabernet Sauvignon have been complimentary. UK wine writer Matthew Jukes and Australian wine writer Tyson Stelzer write in their book, TASTE Food & Wine 2009:

"This is the best young Australian Cabernet that we have ever tasted. There you have it, one of the biggest statements in this book. And there's more. If you bring the rest of the world into play, the only region worth mentioning is Pauillac in Bordeaux, where Chateau Latour and the other big guns hang out. We are desperately serious about this statement and will watch this wine as closely as we can afford for the next fifty years. It has extraordinary persistence and concentration as well as masses of oak. Its sensational fruit needs decades to come out."



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	The 2006 vintage in the Barossa saw a successful spring budburst and fruit set, followed by favourable growing conditions that allowed steady, continuous ripening. Warm, dry conditions prevailed during the harvest period. The grapes were picked at optimum ripeness with excellent fresh varietal flavour, tannin structure and colour.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 18 months in 100% new French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.8g/L pH: 3.44
LAST TASTED	September 2009
PEAK DRINKING	2010 - 2026.
FOOD MATCHES	Ideal with roasted rack of lamb encrusted with sea salt and rosemary.

COLOUR

NOSE

PALATE

## Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep red with a brick-red transition to the rim.

At once, unmistakably Penfolds - i.e. Penfolds first, Cabernet Sauvignon second! Red-fruits spectrum replete with a hybrid layer of glaceed / conserve / (fruit) pastille. Barrel-ferment roasted coffee / nut (pecan?) & chocolate ascend, camouflaging any suggestion of the intrusion of overt oak. An adornment of Indian spices (curry / paprika), clove. Surely a fleeting recognition of Asian fish oils serves only to intrigue.

Expansive - a flavour explosion in the mouth, propelled by dark fruits with Tomato puree / paste - olive - chocolate and lots more! Round & soft tannins completely engulf the palate, extruded to a more chalky demeanour on the finish. Oak? Surely not 100% new?!? An authentic old-vine Barossa Valley Cabernet showcase - understandably not released every year.

Needs time to open & complex. A pedigreed understatement.