“The first release of a Cellar Reserve Coonawarra Cabernet. Transforms after a decant/air... opens up, ascends, charms.”

Peter Gago
Penfolds Chief Winemaker

OVERVIEW
Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style.

The 2012 Cellar Reserve Coonawarra Cabernet Sauvignon is a contemporary interpretation of one of Australia’s most profound regional and varietal alignments. Regionally expressive with tell-tale Coonawarra aromas of cassis, black olive and complexing herbs, inscribed with the famous ‘Coonawarra line’ across the palate – a modern twist, yet always respectful of the Penfolds style.

VINEYARD REGION
Coonawarra

GRAPE VARIETY
Cabernet Sauvignon

VINTAGE CONDITIONS
Winter rainfall was lower than the long-term average for most parts of South Australia, including Coonawarra. Variable conditions continued through the period from October to December, merging into a mild summer, with a few short periods of heat. The mild daytime temperatures and cool evenings throughout the ripening period allowed impressive flavour development, without inflated baumés.

WINE ANALYSIS
Alc/Vol: 14.5%, Acidity: 6.8g/L, pH: 3.58

LAST TASTED
April 2015

MATURATION
13 months in 100% new French oak hogsheads

COLOUR
Bright crimson red

NOSE
Proclaims Coonawarra, shouts Cabernet (respectfully!).
Tomato leaf, carpaccio and cassis weave their varietal magic.
Wafts of nutmeg, cardamom – possibly French oak-derived?
French polish ‘complexities’ offer a sampling of what awaits ahead in bottle, in cellar.

PALATE
Medium to full-bodied.
Overt – black olive, tomato consommé and mulberry.
Covert – sage/burnt butter ‘impressions’.
Grainy, malty tannins play with pithy, citrus acidity – both respectful of their Quercus landlord.
Savoury rather than fruity. Why not?!

PEAK DRINKING
Now – 2030