

CELLAR RESERVE
ADELAIDE HILLS
CHARDONNAY
2016



OVERVIEW Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Chardonnay is sourced from the Adelaide Hills. Powerful fruit, fine acidity and maturation in old and new French oak barriques delivers a wine of great balance and complexity.

GRAPE VARIETY Chardonnay

VINEYARD REGION Adelaide Hills

WINE ANALYSIS Alc/Vol: 13%, Acidity: 6.5 g/L, pH: 3.00

MATURATION French oak (18% new, 14% 1-y.o., 68% seasoned)

VINTAGE CONDITIONS The Adelaide Hills 2016 growing season commenced under mild and dry conditions. Rainfall was below average throughout winter and dry conditions persisted through spring resulting in early vine growth. Conditions for fruit-set and flowering were favourable and contributed towards above average vintage yields. Rain events during late summer were, for the most part, pre-veraison. Cool February conditions meant that ripening was steady and the slightly early start to vintage was a result of a mild and dry growing season. February and March weather allowed for a steady harvest, favourable flavour development and acid retention.

COLOUR Very pale straw

NOSE Very much on the fresher fruit spectrum with freshly sliced pear /pink grapefruit and nuances of kaffir lime leaf. Yeast lees battonage has created a lovely creaminess to the nose with a nutty (fresh slithered almond) and praline note.

PALATE Instantly a saline minerality amid lime zest, lemongrass and a hint of citrus. There is a wonderful textural element to the palate akin to fresh, chewy meringue and French pastry (Choux) wrapped around a soft chalk-like acid structure. A wonderful wine with nothing hard or sharp about the palate, just showing a lovely structure with superb balance.

PEAK DRINKING Now - 2022

LAST TASTED May 2018

Penfolds®