

CELLAR RESERVE  
BAROSSA VALLEY

DURIF

2013

*“A confident debut appearance of a new (older) variety in the Penfolds Cellar Reserve range. Never say never!”*

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.

Penfolds Cellar Reserve Barossa Valley Durif is sourced from a single-vineyard in the Barossa Valley. This wine introduces the debut appearance of this varietal from Penfolds. It is a unique expression of Durif, conveying characters of black fruits, spice and tamed tannins, replete with a definitive Penfolds stamp.

**VINEYARD REGION** Barossa Valley

**GRAPE VARIETY** Durif

**VINTAGE CONDITIONS** After a dry winter reminiscent of 2006, vines were in water deficit at the beginning of spring. Early budburst was noticeable and windy conditions during flowering were, in part, responsible for lower than average yields. Warm days were dispersed throughout October and in early summer, contributing to an early start to the 2013 harvest and a relatively short, condensed vintage. Fruit developed with strong, structural tannins, great intensity and depth of flavour.

**WINE ANALYSIS** Alc/Vol: 13.9%, Acidity: 6.6g/L, pH: 3.50

**LAST TASTED** April 2015

**MATURATION** 13 months in French oak hogsheads (30% new and 70% 1-y.o.)

**COLOUR** Verging on black (up to rim!)

**NOSE** Evocative, darkened scents of squid ink and black olive tapenade. Oak rises above – stylish, understated. Mortar and pestle ground black pepper aromatically infused with Middle Eastern paste (hummus/yoghurt).

**PALATE** Lively, tingling acidity propels an array of dark fruits. Mid-palate paprika dryness is compensated by succulence through to finish. Coffee-grind and bitter chocolate flavours augment varietal notes. ‘Emery-board’ tannins mesh with integrated, stylish oak. Complete.

**PEAK DRINKING** 2018 – 2030

*Penfolds®*