



Cellar Reserve Pinot Gris

2010

The Penfolds Cellar Reserve labels are based on special vineyards and micro-sites, new varieties and innovative vinification practices. They represent a personal approach to winemaking and are handcrafted, small batch wines made with plenty of love and attention.

The Penfolds Cellar Reserve Pinot Gris has been labelled under the Adelaide appellation, named after South Australia's capital city. This area encompasses the surrounding winegrowing regions, including the Mount Lofty Ranges and the Barossa.

In 2010, the Pinot Gris was predominantly sourced from the Adelaide Hills region in the Mount Lofty ranges. The Adelaide Hills enjoy a relatively high altitude and a cooler climate, allowing Pinot Gris to reach full ripeness while retaining mineral acidity.



VINEYARD REGION	Adelaide
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	Pinot Gris
MATURATION	Matured in stainless steel tanks with partial fermentation in French oak barriques for 9 months.
WINE ANALYSIS	Alc/Vol: 13.6% Acidity: 5.4g/L pH: 3.23
LAST TASTED	January 2011
PEAK DRINKING	Now To 2013
FOOD MATCHES	Roasted suckling pig, pork belly with a Vietnamese dressing or a pork, rabbit & duck terrine.

Winemaker comments by

COLOUR

White gold.

NOSE

Cellar Reserve Pinot Gris is highly perfumed with ripe pear, red apple skin and almond blossom aromas.

PALATE

The palate is rich and textural with pear flavours, soft acidity and fine talc like phenolics.