

CELLAR RESERVE
ADELAIDE HILLS
PINOT NOIR
2016

“Never a style to reward instant gratification. This 2016 release makes a significant Pinot Noir statement. Complex.”

“The twentieth release of Penfolds Cellar Reserve Adelaide Hills Pinot Noir.”

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 Pinot Noir is sourced from a number of vineyards in the cool-climate region of the Adelaide Hills. Made in the original open fermenters at Magill Estate, this Pinot Noir was cold-soaked for three days, hand plunged and underwent natural fermentation prior to maturation in both new and seasoned French oak barriques.

VINEYARD REGION Adelaide Hills

GRAPE VARIETY 100% Pinot Noir

VINTAGE CONIDITIONS The start of the growing season was about one week late with bud burst and shoot growth relatively even across the Adelaide Hills. Spring and summer were very dry with rainfall well below average. The mild summer ensured the vines were able to ripen grapes evenly and develop desirable flavours without any stressful heat events.

WINE ANALYSES Alc/Vol: 14.5% Acidity: 5.4g/L pH: 3.73

LAST TASTED December 2017

MATURATION 9 months in French oak barriques (91% new)

COLOUR Brooding cherry red

NOSE Instantly Pinot Noir; instantly Adelaide Hills. Above (treble, higher notes): glazed cherry, panna cotta/brioche 'sweetness'. Below (bass, lower register): stewed rhubarb stalkiness and tell-tale Pinot cold lamb. In harmony: Subtle cedary oak and a spicy propulsion of turmeric & ginger.

PALATE Round & lush. Full & forceful. To style. Fruits abound – white mulberry, wild raspberry, red currant most apparent. Other fruits require further coaxing... Texturally - a plush crème brûlée mid-palate and a rhubarb 'tartness' to finish. Omnipresent oak all but soaked up, leaving only an unapologetic faint tannin slipstream.

PEAK DRINKING Now - 2025

Penfolds®