



# Cellar Reserve Pinot Noir

## 2003

The Penfolds Cellar Reserve style continues to evolve. Using a selection from high altitude, cool climate Adelaide Hills vineyards, a major winemaking objective is to craft a wine that is both complex while young, and yet has the capacity to evolve and mature admirably. As these Hills' pinot noir vines age (especially those from selected new clones) and a balanced yield ensues, this marq̄ue can only improve.

This release was hand picked and the various parcels were cold-soaked in open fermenters in the Magill Estate Winery for four days prior to fermentation, using natural yeasts. The base wines were taken off skins directly to barriques, where they remained on gross lees for eight months prior to the first racking.

A distinctive example of the Cellar Reserve style from the 2003 vintage.



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	The 2003 growing season in southern Australia was generally regarded as warm, starting with a dry winter and a warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to vintage.
GRAPE VARIETY	Pinot Noir
MATURATION	This wine spent nine months in 52% new and 48% used French oak barriques.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: 5.90g/L pH: 3.81
LAST TASTED	July 2005
PEAK DRINKING	Now - 2007
FOOD MATCHES	Asian, Duck & Game, Veal

### Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Brick red.

The nose is savoury, with a hint of kirsch, dark cherry and cold meat aromatics set against appealing background oak. Overall, the nose is varietal and restrained.

The palate shows strawberry flavours to the fore, cleverly wrapped in stylish oak and soft tannins. The wine is elegant, soft and balanced, clearly neither overworked nor overextracted in what was a challenging 2003 Adelaide Hills vintage.

COLOUR

NOSE

PALATE