



Cellar Reserve Pinot Noir

2009

The Penfolds Cellar Reserve wines evolved from the mid 1990s as Penfolds experimented in the Magill Estate Cellars with small batches of wines from varieties and winemaking techniques not traditionally associated with Penfolds.

The Penfolds Cellar Reserve Pinot Noir style continues to evolve and the 2009 vintage is the thirteenth commercial release. Using a selection from high altitude, cool climate Adelaide Hills vineyards, a major winemaking objective remains to craft a wine that is both complex while young, and yet has the capacity to evolve and mature admirably.

This release was hand picked and the various parcels were cold-soaked for four days prior to a natural fermentation, using 20% whole bunches. Ferments hand-plunged at regular intervals. The base wines (no pressings included) remained on gross lees for ten months without SO2 in 63% new and 37% seasoned French oak barriques. After a rigorous barrel cull the wine was racked only once and then bottled unfinned and unfiltered.

2009 was an impressive year for Pinot Noir in the Adelaide Hills... spawning the inaugural Penfolds Bin 23 Adelaide Hills Pinot Noir.

Many clones, many vineyards ... authentically handcrafted.



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	The 2009 season started with good soil moisture levels after heavier winter rains than the previous two years. Warm, dry conditions in September and October resulted in strong spring growth. An extreme heat wave occurred in late January to early February, which required careful water management. Berry damage during the heat was minimal as the majority of vineyards had not started veraison. Favourable weather during ripening produced grapes with good acid balance at maturity. A much slower ripening period than 2008 due to lower temperatures allowed harvest at optimal maturity. The small-berried Pinot Noir together with cooler ripening temperatures have produced wines with excellent colour and concentration.
GRAPE VARIETY	Pinot Noir
MATURATION	This wine was matured for ten months in new (63%) and one year old (37%) French oak barriques.
WINE ANALYSIS	Alc/Vol: 14% Acidity: 6.1g/L pH: 3.62
LAST TASTED	May 2011
PEAK DRINKING	Now to 2015
FOOD MATCHES	Ideal with duck confit or rabbit and pork terrine.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Dark crimson core.

NOSE

Veiled by dark cherry fruits, yet driven by a gaminess - beef stock, cold smoked meats, tepenade. Scents of quince paste, fig and a waft of distant oak.

PALATE

Immediately Adelaide Hills, immediately Pinot Noir.

Sour cherry fruits meshed with spice. Supple - powdery, grainy tannins induce finesse and linearity.

Sandalwood, rosewood oak in the shadows.

"More about texture/tannin than fruit."

Needs air to lift fruit from it's complexed depths. Decant ... a real red!