



Kalimna Sangiovese

2003

The first commercial vintage of this wine was released with the 1998 vintage, from eight rows of vines planted 20+ years ago at Penfolds Kalimna Vineyard in the Barossa Valley. The 2004 vintage, the sixth commercial release, retains this original source supplemented with further fruit from the Barossa Valley's premium Georgiadis vineyard. Each year, the winemaking is intuitive to vintage conditions, rather than to a set piece. In 2004, fermentation took place in open fermenters at Magill Estate using only natural yeasts. The wine was further held on skins for four weeks following the completion of fermentation. Basket pressed, with the pressings kept separate, the wine was matured in old French barriques on gross lees for fourteen months. Selected pressings were carefully back-blended and the wine bottled, without fining or filtration.



VINEYARD REGION	
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	Sangiovese
MATURATION	This wine was matured on gross lees, for fourteen months in old French oak barriques and bottled without fining or filtration.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: g/L pH:
LAST TASTED	2004-08-25
PEAK DRINKING	Now - 2010
FOOD MATCHES	Beef, Pasta, Pizza

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Brooding, crimson red.

There is an varietal whirl of tomato, florals, spice and pomegranate. A swirl of the glass reveals some dark liqueur and cherry notes and, in time, earthier influences of cold meats, green olive, and cut straw prevail, with a faint suggestion of oak.

The above aromas follow onto a palate of savoury flavours coupled with trademark Sangiovese wild raspberry and cherry fruits. Great up-front tannins align with mouthwatering natural acidity to offer structural definition and grip, highlighting an impressi