



Cellar Reserve Barossa Valley Sangiovese 2005

The early Cellar Reserve Sangiovese vintages were trial wines made from eight rows of vines planted at Kalimna in 1982 in conjunction with the South Australian Department of Agriculture.

During the early 1990s, Penfolds' red winemaking team made several unreleased experimental wines to establish a clear direction of style...

This Italian variety has adapted extremely well to Australian conditions. The fruit is particularly intense, with small berries, strong colours, deep flavours and slinky dry tannin structures. Since the first commercial vintage in 1998, the wines have steadily improved in both definition and character.*

The wine was fermented using wild yeast, spending 4.5 weeks on skins post ferment. Basket pressed with some pressings included, the wine was matured for 15 months on gross lees without SO2 in five year old French oak barriques. The finished wine was bottled without fining or filtration.

**The Rewards of Patience, Sixth Edition, 2008, By Andrew Caillard MW.*



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	2005 in the Barossa Valley saw a good budburst and fruit set, followed by favourable growing conditions. Harvest was early by about two weeks due to the temperate conditions, allowing for steady, continuous ripening. Warm, dry conditions prevailed during the harvest period. Red varieties show exceptional flavour and structure.
GRAPE VARIETY	Sangiovese
MATURATION	This wine was matured for 15 months in five year old French oak barriques.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 7.6g/L pH: 3.25
LAST TASTED	June 2010.
PEAK DRINKING	Penfolds Rewards of Patience Sixth Edition: Now to 2016.
FOOD MATCHES	Osso bucco

COLOUR

NOSE

PALATE

Winemaker comments by Penfolds Chief Winemaker Peter Gago

Brick red.

As a five-year old, enticing savoury / meaty aromatics ascend - with elements of ferric / rust dustings challenging 'fresher' scents of juniper & cranberry. Dry herb, Bouquet-garni and cocoa powder complete this aged, single-vineyard Sangiovese offer.

Medium-bodied and varietally correct - juicy, mouth-watering acidity with excellent grip, afforded by fine & persistent tannins. Olive, plum and a blood-orange tang that propels fruit and abets textural definition. Unencumbered by oak, alcohol, extract.

This vintage is a single-vineyard offering - sourced only from the Georgiadis Marananga Vineyard.