

CELLAR RESERVE  
BAROSSA VALLEY

SANGIOVESE

2012

*“Tight and compact, and as with the previous fourteen vintage releases, beckons food.”*

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.

The early Penfolds Cellar Reserve Sangiovese vintages were trial wines made from eight rows of vines planted in the Penfolds Kalimna vineyard in 1982 in conjunction with the South Australian Department of Agriculture. This Italian varietal has adapted extremely well to Australian conditions. The grape sourcing now includes a vineyard in Marananga, which accounts for a substantial portion (75%) of the 2012 vintage release.

**VINEYARD REGION** Barossa Valley

**GRAPE VARIETY** Sangiovese

**VINTAGE CONDITIONS** Winter rainfall was lower than the long-term average for most parts of the Barossa Valley. Variable conditions continued through the period from October to December, merging into a mild summer, with a few short periods of heat. The mild daytime temperatures and cool evenings throughout the ripening period allowed impressive flavour development, without inflated baumés.

**WINE ANALYSIS** Alc/Vol: 14.2%, Acidity: 7.6g/L, pH: 3.39

**LAST TASTED** April 2015

**MATURATION** 20 months in older French oak barriques

**COLOUR** Deep crimson

**NOSE** Revealingly and at once Sangiovese – tomato pulp, oregano, bay leaf, coriander seed. A suggestion of old-fashioned quince and rhubarb. Malty oak only just perceptible, interwoven with leather, varnish and sump oil aromatics.

**PALATE** Medium-bodied. Fresh, primary and varietally correct. Rose-petal florals and red fruits (pomegranate, watermelon?). Bright, Fuji apple acidity. No oak to speak of, with tannins appearing to do the heavy (structural) lifting.

**PEAK DRINKING** Now – 2025

*Penfolds®*