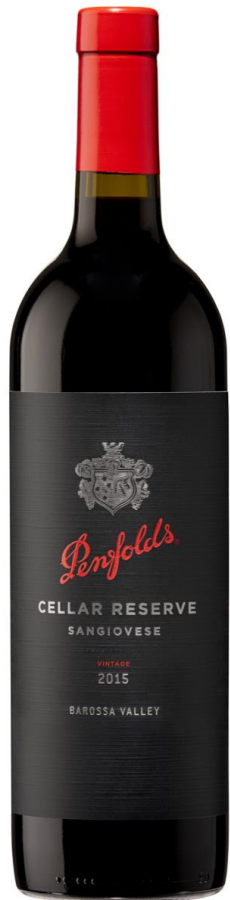


CELLAR RESERVE  
BAROSSA VALLEY  
SANGIOVESE  
2015



*‘As always, demands food ... and a glass!’  
“Relatively more ‘Old World’ in style than other vintages... delivered courtesy of 2015, and the Barossa.”*

**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. Penfolds Cellar Reserve Sangiovese was first released in the 1990’s and is sourced exclusively from the Barossa Valley. Naturally fermented in the Penfolds Magill Estate vintage cellar in wax-lined open fermenters and matured in seasoned French oak barriques before being bottled without fining or filtration.

**VINEYARD REGION** Barossa Valley’s Georgiadis & Penfolds Kalimna Vineyards

**GRAPE VARIETY** 100% Sangiovese

**VINTAGE CONIDITIONS** Above average winter rain & relatively warm temperatures in August led to early bud burst. Spring was generally warm and dry. January temperatures were lower than usual with the recorded maximum temperatures being the coolest in 22 years. Rain in January provided a much needed moisture boost to the vines in the final stages of ripening. Without any extremes or stress, the vines continued to ripen evenly leading into an early harvest

**WINE ANALYSES** Alc/Vol: 15% Acidity: 7.3g/L pH: 3.39

**LAST TASTED** September 2017

**MATURATION** 16 months in seasoned French oak barriques

**COLOUR** Plum red

**NOSE** Exotic smoked cod (not anchovy) and wilted cavil nero aromas abound. No new oak, yet captivating impressions of cedar and French oak polish. A tapenade of sun-dried tomatoes, olives - very Sangiovese!

**PALATE** Savoury, with a tempting nori (seaweed) presence. A mouth-watering acidity courting firm yet ripe tannins ... and artichoke/capsicum/caper/olive paste flavours. A long and wide palate profile. Substantial.

**PEAK DRINKING** Now - 2024

*Penfolds®*