

CELLAR RESERVE
ADELAIDE HILLS
SAUVIGNON BLANC

2014

*“Be warned – this style is not for everyone...
are you up to it?!”*

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 Sauvignon Blanc is sourced from a single-vineyard near Woodside in the cool-climate region of the Adelaide Hills. Indigenous yeast and the use of French oak has created a Sauvignon Blanc that overtly eschews the typical ‘fruit forward’ Australian style. This wine is at once both complex and intriguing.

VINEYARD REGION Adelaide Hills

GRAPE VARIETY Sauvignon Blanc

VINTAGE CONDITIONS Spring rainfall was below the long-term average with temperatures slightly above average leading to an early budburst. Temperatures were relatively cool during flowering which in part contributed to the reduced yields. By veraison warmer weather prevailed, allowing grapes to reach optimal ripeness. A significant rainfall event in mid-February slowed harvest, however improved conditions thereafter ensured desired flavour development and acid retention.

WINE ANALYSIS Alc/Vol: 11.5%, Acidity: 6.7g/L, pH: 3.18

LAST TASTED May 2015

MATURATION Six months in French oak barriques (18% new, 36% 1-y.o. and 46% seasoned)

COLOUR Pale gold

NOSE A wine to defy many preconceived ideas held of this varietal – this wine is unique, interesting, challenging and refreshing! Undeniable notes of curry leaf, nettle and spice (garam masala, cardamom, cinnamon). Vibrancy and freshness court via exotic fruits – feijoa, green papaya and passionfruit pulp.

PALATE Spicy, textural and complex phenolics achieved via diligent lees stirring. Definitive structure and background wood spice provide a suggestion of oak tenure. Feijoa, green papaya and curry leaf provide the integral link between nose and palate.

PEAK DRINKING Now – 2018

Penfolds®