

CELLAR RESERVE  
ADELAIDE HILLS  
SAUVIGNON BLANC  
2017

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*The cool-climate Adelaide Hills region is perfect for ripening aromatic grape varieties such as Sauvignon Blanc. Where slow ripening grapes produce textured, vibrant wines with tremendous fruit definition, refreshing natural acidity and highly perfumed aromatics.*

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**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 the cool-climate Adelaide Hills wine region. The use of subtle 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.

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**VINEYARD REGION** Adelaide Hills

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**GRAPE VARIETY** 100% Sauvignon Blanc

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**VINTAGE CONIDITIONS** Above-average winter and spring rainfall offered the vines in the Adelaide Hills healthy soil moisture profiles for the growing season. Cool days and cooler nights slowed vine growth in early-spring with temperatures warming in October. A mild and mostly dry start to summer was followed by two significant rain events in February. The lower than average temperatures and abundant rainfall during the growing season and veraison slowed vintage and challenged both winemakers and viticulturists alike. Consequent slower ripening translated into longer hang time on the vine and beautiful flavour development.

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**WINE ANALYSES** Alc/Vol: 11.5% Acidity:6.6 g/L pH: 3.11

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**LAST TASTED** October 2017

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**MATURATION** 28% seasoned French oak, with the balance in stainless steel

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**COLOUR** Pale white gold with pale green hues

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**NOSE** A distinctive Australian, fresh and crisp Sauvignon Blanc arresting powerful aromatics – boxwood, passionfruit pulp, grated lemon zest and lemon thyme.

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**PALATE** Lemon thyme persists on the palate amid nettle and white grapefruit with subtle fresh apple cucumber and orange blossom undertones. Owing to a small percentage of oak fermentation and maturation, a meringue creaminess texture is revealed rousing the senses, while fine/chalky acidity adds wonderful persistence and poise. No sharp edges – just beautifully balanced. Best served chilled, enjoy!

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**PEAK DRINKING** Now - 2020

*Penfolds®*