



# Cellar Reserve Coonawarra Cabernet Barossa Valley Shiraz 2005

The tradition of innovation and experimentation is central to the Penfolds winemaking philosophy and is perpetuated in the form of Penfolds Cellar Reserve wines. These sometimes one-off releases emerge periodically when experimental wines, which have been nurtured carefully in the winery cellars, are deemed appropriate for public release.

The wines do not necessarily fit into any particular genre and provide Penfolds winemakers with the freedom to strive for new styles and definitions of excellence in their expression.

There has been a long time between drinks; the last Penfolds Cellar Reserve Cabernet Shiraz was the tiny, yet unforgettable, 1993!

This is the quintessential Australian red wine blend - Cabernet Sauvignon from Coonawarra aligned with Shiraz from the Barossa Valley.



VINEYARD REGION	Coonawarra, Barossa Valley.
VINTAGE CONDITIONS	In 2005, Coonawarra experienced a slightly warmer than usual, dry summer with the grapes ripening evenly and early. Overall, perfect vintage weather with no rain offered a great opportunity to make wines of classic varietal character and longevity. 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	Cabernet Sauvignon, Shiraz
MATURATION	This wine was matured in 100% new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 7.00g/L pH: 3.55
LAST TASTED	26.10.2007
PEAK DRINKING	2010 - 2025
FOOD MATCHES	Ideal with beef, lamb and game

**COLOUR**

**NOSE**

**PALATE**

Winemaker comments by  
Peter Gago - Penfolds Chief  
Winemaker

Impenetrable purple.

This is an archetypal Penfolds nose of yore - stylish ripe fruit aromas with ethereal barrel ferment characters hovering above...aka Kenyan dark roasted coffee/mocha. Ripe fig, fresh liquorice and an oscillating Cabernet and Shiraz interplay make for, as they say, a classic Australian Red aromatic offer.

The palate is tight, solid and firm. Flavours are textured and layered - talc-like, grainy, fine tannins interweave with raspberry and other red fruit notes. With air, cinnamon and demi-glace pan juices slowly arise, although it is clear that not all is yet revealed. The 100% new oak is seen, but not heard.

This wine demands a big glass, and when young more than a double decant!