



# Cellar Reserve McLaren Vale Tempranillo 2008

Only the second vintage of the much anticipated release of this variety yet one that proudly proclaims a different structured profile to Shiraz and Cabernet Sauvignon. A Tempranillo wine style which will continue to evolve as the vines mature. Penfolds Cellar Reserve Tempranillo is sourced from McLaren Vale and is a unique, Australian expression of this grape variety. The grapes are sourced from a single Penfolds grower's vineyard called Oliver's Taranga.

The low cropped, biodynamic vineyard was planted on a single vine trellis in a north /south orientation in 2002 using the DBV12 clone. Compost teas are used to improve the microbiological diversity of the vineyard. Displaying typical fruit characteristics of berries, liquorice, spice and nectar, the 14 months of oak maturation in seasoned and new oak have added great complexity to the palate while pronounced tannins provide a lengthy finish. This fruit driven wine showcases a contemporary vinous reflection of a single-vineyard, single fermentation and single variety.



VINEYARD REGION	McLaren Vale.
VINTAGE CONDITIONS	A moderate, dry spring encouraged steady early season growth and set the season up well. Cool and dry conditions during berry ripening over most of the summer were conducive to excellent flavour, colour and phenolic development. A record 15 day heatwave starting on the 3rd March, interrupting perfect vintage conditions and ensuring a very condensed harvest period. However - premium vineyards were picked and delivered to the winery prior to this with balanced natural acidity.
GRAPE VARIETY	Tempranillo
MATURATION	This wine was matured for 12 months in 38% new, 38% 1 year old and 24% 4 year old French oak barriques. Unfined / unfiltered.
WINE ANALYSIS	Alc/Vol: 15.0% Acidity: 6.9g/L pH: 3.55
LAST TASTED	August 2010
PEAK DRINKING	Now to 2016
FOOD MATCHES	Lamb shanks.

**COLOUR**

**NOSE**

**PALATE**

Winemaker comments by  
Peter Gago - Penfolds Chief  
Winemaker

Deep crimson red with a purple core.

Initially, an ascension of tell-tale varietal nectar (apricot?) aromatics. A few swirls of the glass reveal a naked, vanilla-pod foundation. Rose-petal/cinnamon and other spices hover over more familial chacuterie and sun-dried tomato aromatics.

Tight and dense, with an impressive mid-palate. A singular, pure Tempranillo flavour-pool and expression! Notes of bayleaf and cold-meats court berried fruits. Oak? Just.

Drying, lingering tannins provide palate closure and augment a firm finish.