

CELLAR RESERVE
McLAREN VALE
TEMPRANILLO

2013

“This single vineyard bottling delivers a savoury expression (and another glass!)”

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 Tempranillo is sourced exclusively from McLaren Vale and is a unique Australian expression of this grape variety. Displaying typical fruit characteristics of berries, liquorice, spice and nectar, extended maturation in seasoned French oak has added great complexity to the palate.

VINEYARD REGION McLaren Vale

GRAPE VARIETY Tempranillo

VINTAGE CONDITIONS After a dry winter reminiscent of 2006, vines were in water deficit at the beginning of spring. Early budburst was noticeable and windy conditions during flowering were, in part, responsible for lower than average yields. Warm days were dispersed throughout October and in early summer, contributing to an early start to the 2013 harvest and a relatively short, condensed vintage. Fruit developed with strong, structural tannins, great intensity and depth of flavour.

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.3g/L, pH: 3.75

LAST TASTED April 2014

MATURATION 16 months in older French oak barriques

COLOUR Plum red

NOSE Refreshingly different – different fruits, different spices.
... Soy/hoisin & oyster (salty) sauces... tahini/toasted sesame.
A sprinkle of cocoa powder, dessicated coconut over quince/fig fruits.

PALATE Medium-bodied.
Cold roasted beef/lamb flavours in synergy with compliant berried fruits.
A glossy sheen, polished texture, with prominent coating tannins emboldened to the finish.
Minimal oak impact.

PEAK DRINKING Now – 2022

Penfolds[®]