

CELLAR RESERVE  
McLAREN VALE  
TEMPRANILLO

2014



*“This year’s bottling is yet to awaken/unfold. Precocious? No. Youthful? Yes. Compliant? No.”*

*“A Penfolds single-vineyard expression of a Spanish variety/style. Quietly, and not to forget – Max’s formative 1950 trip to Europe was originally to Spain, not France! “*

*“The vines are getting older. Watch this space, sorry ...bottle. We have plans!”*

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**

<b>OVERVIEW</b>	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.	<b>COLOUR</b>	Deep, dark plum red
<b>VINEYARD REGION</b>	McLaren Vale	<b>NOSE</b>	Lifted, with a fruited, almost ‘creamy’ disposition. Sweet spices/five-spice complement an assortment of berried fruits. The most readily identifiable, boysenberry, aligns well with vanillin ... and burnt fig and toffee aromatics.
<b>GRAPE VARIETY</b>	Tempranillo	<b>PALATE</b>	At the time of writing, elemental, unevolved. All <i>arms &amp; legs</i> . Needs time. Chunky tannins don’t hinder, but barely perceptible oak assists approachability. No issue with <i>paprika</i> , but what’s a polite alternative descriptor for <i>boot polish</i> ? Never mind – unashamed boot polish ... and leather. Presence, potential.
<b>VINTAGE CONIDITIONS</b>	Above-average winter and early spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. Late spring and early summer were dry and warm with significant heat records being set. Warm weather prevailed during summer and throughout veraison, allowing grapes to develop evenly and with good intensity.	<b>PEAK DRINKING</b>	2018 - 2023
<b>WINE ANALYSES</b>	Alc/Vol: 14.5%, Acidity: 6.6 g/l, pH: 3.34		
<b>LAST TASTED</b>	September 2016		
<b>MATURATION</b>	17 months in seasoned French oak barriques		

*Penfolds®*