



Cellar Reserve Gewurztraminer

2005

The Penfolds Cellar Reserve wines came about in the mid 1990s as Penfolds Winemakers experimented in the Magill Estate Cellars with small batches of wines from varieties not traditionally associated with Penfolds. These wines are handmade, in small parcels, using innovative techniques that enhance the varietal and textural characters. The fruit for the 2005 Penfolds Cellar Reserve Gewurztraminer was sourced from the 3.38 hectare, WF1 block in Penfolds high altitude Woodbury Vineyard in the Eden Valley. Planted in the early 1970s, the vines are hand pruned to achieve low cropping canopies that yield grapes with intense fruit flavour.



VINEYARD REGION	Eden Valley
VINTAGE CONDITIONS	2005 was excellent for Eden Valley fruit flavours and aromatics. Winter rain provided good moisture reserves and a warm early spring saw lush canopy growth which slowed in November, providing optimum flowering conditions. Rainfall in November, December and a cool January meant minimum vine stress before veraison. Stable temperatures and cool nights up to harvest, allowed complex flavours develop.
GRAPE VARIETY	Gewurztraminer
MATURATION	This wine underwent three months lees maturation and was bottled without filtration.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: g/L pH:
LAST TASTED	2005-09-20
PEAK DRINKING	Now - 2007
FOOD MATCHES	Aperitif, Asian, Salad

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Pale straw.

Pink rose petal and lolly, musk aromatics are encircled by enticing white clove and nutmeg spice notes.

The palate is generous, yet elegant, offering an array of white peach and orange blossom flavours with a subtle, mineral acid backbone. Varietal, lively and youthful, the 2005 Penfolds Cellar Reserve Gewurztraminer offers immediate drinking enjoyment and