



# Cellar Reserve Gewurztraminer

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 2007 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	The 2007 vintage provided excellent, early season moisture for vine growth and a warmer than average ripening period that allowed for even and concentrated varietal characters.
GRAPE VARIETY	Gewurztraminer
MATURATION	This wine was matured in stainless steel to maintain varietal purity.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.5g/L pH: 3.02
LAST TASTED	17 - July - 2007
PEAK DRINKING	Now to 2012
FOOD MATCHES	Ideal as an aperitif, with salads or seafood dishes.

#### COLOUR

#### NOSE

#### PALATE

#### Winemaker comments by

Peter Gago - PENFOLDS Chief Winemaker

Light straw with a good depth of green.

Bath salts and floral notes come to the fore but a closer look reveals a complex mix of aromas from musk stick and rose water to Turkish Delight. Obvious Gewurztraminer spice completes an enticing and complexing array of flavours.

The 2007 PENFOLDS Cellar Reserve Gewurztraminer has a wonderfully rich, full flavoured and textural palate extending from three months on yeast lees. Florals and spice are primary but exquisite mouth coating glycerol weight with a fine acid backbone gives a finish to this wine that leaves you wanting more. This is a lovely food wine perfect for early consumption.