



Cellar Reserve Gewurztraminer 2008

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.

Fruit for the 2008 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	Drought conditions resulted in average yields in Eden Valley in 2008. Spring was frost free while summer was moderate. An unseasonally cool February allowed optimum ripening conditions for maximum flavour intensity while the cool nights provided acid retention. Early March saw one of the longest heat waves in Australian history but fortunately all the premium blocks had been picked. A remarkable vintage in what was a terribly challenging climatic year.
GRAPE VARIETY	Gewurztraminer
MATURATION	This wine was matured in stainless steel to maintain varietal purity, with three months on yeast lees to add complexity and texture.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 5.7g/L pH: 3.11
LAST TASTED	November 2008
PEAK DRINKING	Now to 2013
FOOD MATCHES	The ideal yum-cha wine and with other Asian dishes.

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - PENFOLDS Chief
Winemaker

Pale lemon.

Elegant florals of white rose petal and white spring flowers give way to an underlying hint of Turkish delight. Obvious Gewurztraminer (nutmeg) spice completes an enticing and complexing array of aromas.

The 2008 PENFOLDS Cellar Reserve Gewurztraminer has a wonderfully rich, full flavoured and textural palate due to three months on yeast lees. Vibrant flavours of lemon sorbet and sweet Turkish delight combine with a fine talc like acid structure providing length on the finish.