

CELLAR RESERVE
NORTHERN TASMANIA

TRAMINER

2014

*“At Penfolds why limit Tasmanian fruit to Yattarna?
Enter Traminer...”*

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 Traminer is sourced from a cool-climate single-vineyard in Northern Tasmania. Partial maturation in one year-old French barriques has optimised structure, complexity and varietal definition.

VINEYARD REGION Tasmania

GRAPE VARIETY Traminer

VINTAGE CONDITIONS

The season was afforded an ideal start thanks to revitalising rain during winter and in early spring. Yields were reduced early in the growing season as a result of windy conditions during both flowering and fruit-set. Frost during this time also provided some challenges, but fortunately, Penfolds vineyards were largely spared. Temperatures were cooler than the average during veraison, resulting in a later harvest than in previous years. Due to the extended length of the growing season, fruit was able to reach full phenolic maturity with impressive colour, flavour and structure.

WINE ANALYSIS Alc/Vol: 13.5%, Acidity: 6.8g/L, pH: 2.94

LAST TASTED May 2015

MATURATION Four months in 90% stainless steel and 10% 1-y.o. French oak barriques

COLOUR Pale white gold

NOSE Highly aromatic and immediately expressive! Classic Traminer aromas of Turkish Delight and lychee. Nuances of spice – ground cinnamon, dried fennel and coriander seeds.

PALATE Plush and mouth-filling, long and packed full of flavour. Turkish Delight 'sweetness' is deftly balanced by slatey/chalky acidity. White peach and spice to finish.

PEAK DRINKING Now – 2020

Penfolds[®]