

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®*