

CELLAR RESERVE
VIOGNIER
BAROSSA VALLEY
2017



*“A recommendation ... consider the cellar and serve the occasional half-bottle with extended bottle age – not unlike a venerated older Australian Porphyry dessert style!
Although, temptingly too easy to drink in youth!”*

“Sadly only available in half-bottles! Nothing that a two-pack can’t fix! Or carton.”

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 Viognier is made from grapes sourced from a long-term Penfolds grower vineyard in the Barossa Valley. A lush, dessert-style Cellar Reserve offering, this wine is a refreshing take on the more traditional Viognier style and offers a light dry mouthfeel on the finish.	COLOUR	Medium straw
GRAPE VARIETY	Viognier	NOSE	An aromatic fusion of exotic aromas! Oriental florals to the fore – Asiatic lilies and hibiscus with hints of almond blossom. Citrus notes also make a splash - mandarin and tangelo instantly recognisable. Youthful, alluring.
VINEYARD REGION	Barossa Valley	PALATE	A flavoursome, luscious and delicious palate brimming with an array of taste sensations. Orange cake and almond sponge flavours with a drizzle of nectarine nectar are accompanied by subtle apricot preserve and an almond-oil viscosity. Bright and lively, bridled by zesty acidity and balanced sweetness.
WINE ANALYSIS	Alc/Vol: 8.5%, Acidity: 7.6 g/L, pH: 2.94	PEAK DRINKING	Now - 2020
MATURATION	3 months in stainless steel	LAST TASTED	May 2018
VINTAGE CONDITIONS	Above-average winter and spring rainfall offered the vines in the Barossa Valley healthy soil moisture profiles for the growing season. Cool days and cooler nights slowed vine growth in early spring with temperatures warming in October. A mild and mostly dry start to summer was interrupted by a significant rain event in February. Warm conditions followed, allowing vine canopies to dry out. Rainfall slowed in early autumn with warm weather soon following and persisting throughout summer. From March, mild days slowed ripening with cool nights and warm days persisting until harvest.		

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