



Penfolds Cellar Reserve Tempranillo is sourced from McLaren Vale and is a unique, Australian expression of this grape variety. Displaying typical fruit characteristics of berries, liquorice, spice and nectar, the 14 months of oak maturation in seasoned and new oak have added great complexity to the palate while pronounced tannins provide a lengthy finish. This fruit driven wine showcases a contemporary vinous reflection of a single-vineyard, single fermentation and single variety.

REWARDS OF PATIENCE SEVENTH EDITION – TASTING NOTES

CELLAR RESERVE MCLAREN VALE TEMPRANILLO 2008 - 2010

2008 CELLAR RESERVE MCLAREN VALE TEMPRANILLO

Medium crimson. Intense cherry stone, ginger, chinotto/cola aromas with mocha, graphite, earthy notes. Quite supple with sinuous cherry stone, oily, liquorice flavours and fine, bitter-sweet tannins. Builds up chalky and dry.

Drinking Window: Now ••• 2018

2009 CELLAR RESERVE MCLAREN VALE TEMPRANILLO

Medium crimson. Very fresh, juicy, plum, dark cherry aromas with some musky nuances. Sweet, juicy, pippy fruit flavours with dark cherry, raspberry notes, fine, chalky tannins and underlying brambly notes. Finishes chalky yet long and juicy. Nice but not refined. Best to drink soon.

Drinking Window: Now ••• 2018



2010 CELLAR RESERVE MCLAREN VALE TEMPRANILLO

Medium crimson. Fresh elderberry, sage, praline aromas with some herb garden, cola notes. Well concentrated with smooth elderberry, dark cherry, praline flavours and fine chocolatey, dry tannins. Finishes firm and a touch sappy.

Drinking Window: Now ••• 2020

