Created to reflect Penfolds contemporary winemaking approach, emphasising both regionality and maturation of Cabernet Sauvignon in fine grained French oak. A style that is immediately Penfolds, whilst simultaneously illustrative of its ongoing search for diversity and style separation. An honest reflection of the region and a testament of Penfolds longstanding commitment to the vineyards of Coonawarra.

**COLOUR**
Vibrant purple. Dense core.

**NOSE**
Initially tell-tale cassis, black olive aromas with a suggestion of sun-dried tomatoes, beetroot juice and a modicum of mint. Yet beneath, a layer of ‘varietal complication’—dandelion, bayleaf, North-African spices... mustard powder, cumin. The next layer nonchalantly and unhurriedly unfurls to reveal a root-vegetable (earthy, stock/broth) combination of parsnip and celeriac. And finally to complicate (sorry, complex) further—dried rose petal/tarragon/thyme. Oak? 100% new, yet concealed in the shadow of the more imposing descriptors above!

**PALATE**
Classically apportioned—an acid-tannin tension reinforcing an unmistakable ‘Coonawarra Line’ across the palate. Precision, defined. This tannin-acid duet renders a nervier, added dimension... more than that contributed via the palate’s cranberry, persimmon and pomegranate fruit grip/bite. Also, Moroccan preserved lemon, star anise and smokey paprika (barrel-ferment induced?) elements serve to further complex a varietal cassis and black olive flavour base. An overtly long, enduring finish. Voluminous. Persistent.

**GRAPE VARIETY** 100% Cabernet.

**MATURATION** Matured for 14 months in new French oak.

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 6.6g/L, pH: 3.58.

**LAST TASTED** January 2013.

**PEAK DRINKING** 2016 – 2036.

**FOOD MATCH** Charred wagyu, Adelaide Hills porcini, native thyme, wild truffle and crisp saltbush.