OVERVIEW
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 the Coonawarra.

GRAPE VARIETY
100% Cabernet Sauvignon

VINEYARD REGION
Coonawarra

WINE ANALYSIS
Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.54

MATURATION
16 months in 100% new French oak hogsheads

VINTAGE CONDITIONS
2013 delivered an impressive Coonawarra vintage. Vines were in good health entering the growing season thanks to sufficient winter soil moisture profiles and warm, consistent spring weather. Budburst was early and fruit set was even and successful, Coonawarra faring better than other regions within South Australia. Some bunch thinning was required to achieve vine balance and ensure that 2013 fruit maintained intensity and concentration of flavour. Warm weather continued throughout December and January with a number of hot days proving to be the catalyst for what was a rapid veraison and an early start to vintage. A cool to mild autumn ensued, providing late ripening varietals such as Cabernet perfect conditions to achieve optimal sugar/acid balance, and phenolic ripeness. Structural tannins are often observed, a hallmark of the vintage.

COLOUR
Bright plum red

NOSE
Immediately both regional and cool-climate, appropriately adorned with mint and blackcurrant. Not at all herbaceous. A scent arises of semi-dried tomatoes, spicy tomato pulp...with air complexing to conjure a more enriched relish/chutney mix. Oak at one with liberated fruits, spices and florals – well-camouflaged, supportive.

PALATE
The palate belies earlier cues via the nose – much more powerful/mouth filling. Grip and density drive a flavour and structural continuum across the mid-palate. No gap here with this Cabernet. A flavour-wheel whirling past – spearmint, choco-mint, milo powder, chocolate and malt; and black liquorice. In July 2015 the palate draw-bridge is secured – tannins/texture/tension are currently in a structural lock-down. One suspects soon to re-open!

“Not yet ready, and doesn’t pretend to be. Needs time.”

PEAK DRINKING
2018 – 2038

LAST TASTED
July 2015