

BIN 169

Coonawarra Cabernet Sauvignon 2016

OVERVIEW	Created to reflect a 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 bearing testament of Penfolds longstanding commitment to the vineyards of Coonawarra.
GRAPE VARIETY	Cabernet Sauvignon
VINEYARD REGION	Coonawarra
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 3.61 g/L, pH: 6.7
MATURATION	13 months in new French oak hogsheads
VINTAGE CONDITIONS	Rainfall was significantly below the long-term average for the entire growing season, while above average temperatures prevailed. Budburst, flowering, veraison and harvest were all earlier than expected of Coonawarra. The time between budburst and flowering was the fastest on record at 58 days. December was especially warm with nine days recorded over 35°C. By contrast January and February were much milder, delivering an extended ripening period that was ideal for high quality cabernet sauvignon.
COLOUR	Vibrant dark red
NOSE	Instantly, varietal Coonawarra, replete with terra rossa dust. Agreed, aromatically ticks all the regional/varietal boxes: primarily blackcurrant, crème de cassis, black olive, aniseed, and a hint of violet. Yet there's much more to intrigue – cinnamon bark/stick, chocolate truffle dust/copha powder, dried porcini mushroom. Oak well hidden, hesitantly arising sometime later sitting in glass. Surely not ashamed at being completely new? And French. Unlikely.
PALATE	Defined – structurally, an assertive firm line striding across a buffed core. And yet, still lively and vivacious – an intriguing palate that unfolds, or more aptly volatilises/sublimes. Flavours suggestive of Italian meats (shaved ham, prosciutto and venison), overlaying a cedar/spice base. Lively acidity and phenolics – cranberry and pomegranate the offending partners. Cranberry the major suspect, consorted by pomegranate. Rhubarb not reported. Sits confidently on palate. Balanced, complete.
PEAK DRINKING	2022 – 2042
LAST TASTED	July 2018
