McLaren Vale, Barossa Valley, Upper Adelaide.

VINTAGE CONDITIONS With above-average winter rainfalls and cool conditions that followed during the spring period, South Australian regions generally experienced a later budburst and disease pressures impacted to varied degrees across the state. Mercurial vineyard management was critical. Walking the vineyards in spring, soil moisture levels resulted in healthy shoot growth and early canopy development. Healthy vegetative growth continued during the cooler spring months and delayed veraison and berry development in the new year. A few warm days at the end of January guarantted the completion of veraison and commencement of the ripening season. Multiple rain events, often isolated, meant that attention to sub-regional detail was required with selective harvesting of pristine fruit. Low baumes at harvest coincided with flavour development. With a focus on warmer regions, McLaren Vale and Barossa Valley fruit sourcing prevailed.

GRAPE VARIETY 62% Cabernet, 38% Shiraz.

MATURATION Matured for 12 months in American oak (15% new).

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.4g/L, pH: 3.62.

LAST TASTED November 2012.


FOOD MATCH from Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia: Caramelised lamb, pickled tongue and smoked green chilli.