



Cellar Reserve Pinot Noir

2001

The Penfolds Cellar Reserve style continues to evolve. Using a selection from high altitude, cool climate Adelaide Hills vineyards, a major winemaking objective is to craft a wine that is both complex while still maturing admirably in bottle. Too many Australian Pinot Noirs promise much at release but fade soon after - rarely manifesting trademark silky tannins and evocative secondary notes. As the Hills vines age (especially those from selected new clones) and a natural vine balance/yield ensues, it is expected that these wines will also go from strength to strength.

Neither fined nor filtered, the base wines were cold-soaked in open fermenters in the Magill Estate Winery for 4 days prior to the onset of ferment (natural yeasts).



VINEYARD REGION	Adelaide Hills, Eden Valley.
VINTAGE CONDITIONS	The Adelaide Hills experienced an early season with good growth and flowering. Vine development in the Adelaide Hills is later than in the warmer, lower altitude areas and the wines were less affected by the January heat affected. Despite difficult conditions elsewhere for Pinot Noir the Adelaide Hills produced some very smart examples of this fickle variety.
GRAPE VARIETY	Pinot Noir
MATURATION	Matured on yeast lees in 52% new and 48% old French oak barriques for 9 months.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.4g/L pH: 3.79
LAST TASTED	2002-09-12
PEAK DRINKING	Now - 2007
FOOD MATCHES	Beef, Duck & Game, Veal

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR Deep, brick red.

NOSE Varietal Adelaide Hills Pinot Noir fruits - wild cherry, raspberry, and kirsch leap from the glass, framed by stylish French oak. Time in the glass reveals an enticing mix of dry black tea, clove and cold meats.

PALATE Mouthfeel and balance impact immediately. Layered and complex, offering fleshy fruit throughout with a lingering silky-tannin, textural underlay. Evolved dark-stone fruits and stewed beetroot characters mesh with savoury spicy oak.