



Cellar Reserve Pinot Noir

2011

The Penfolds Cellar Reserve wines evolved from the mid 1990s as Penfolds experimented in the Magill Estate Cellars with small batches of wines from varieties and winemaking techniques not traditionally associated with Penfolds.

This PENFOLDS Cellar Reserve Pinot Noir style continues to evolve and the 2011 vintage is the fifteenth commercial release. 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 young, and yet has the capacity to evolve and mature admirably.

This release was hand picked and the various parcels were coldsoaked for four days prior to a natural fermentation using 25% whole bunches with no pressings included. The base wines remained on gross lees for nine months without SO2 in 50% new and 50% seasoned French oak barriques. The wine was then bottled unfiltered and unfiltered.



VINEYARD REGION	Adelaide Hills, South Australia
VINTAGE CONDITIONS	The 2011 vintage was characterised by plentiful rains during Spring taking dam capacities near to or 100% full, however lower than average temperatures and abundant rainfall during the growing season, veraison and harvest produced a vintage that challenged both winemakers and viticulturists alike.
GRAPE VARIETY	Pinot Noir
MATURATION	9 months in 67% new French oak barriques.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 5.7g/L pH: 3.64
LAST TASTED	17/7/12
PEAK DRINKING	Now - 2015
FOOD MATCHES	Ideal with duck confit or rabbit and pork terrine.

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Strawberry red, unfiltered.

Upon opening, varietally Pinot Noir - sappy/stalky/spicy Upon sitting, a primary waft of fish oil(s) gives way to scents of fresh ocean air and soy. Rhubarb, cinnamon & clove add interest & complexity.

Inviting tastes of cured Italian charcuterie meats & cold gamey meats(quail, squab) engulf the palate. A mix of green and black olives flavours mesh with charcoaly/smokey oak. Fine and forward tannins appear to become more polished with air. Medium-bodied, friendly, ready.