



Cellar Reserve Chardonnay 2007

The Penfolds Cellar Reserve labels are based on special vineyards and micro-sites, new varieties and innovative vinification practices. They represent a personal approach to winemaking and are handcrafted, small batch wines made with plenty of love and attention.

The Penfolds Cellar Reserve Chardonnay has been labelled under the Adelaide appellation, named after South Australia's capital city. This area encompasses the surrounding winegrowing regions, including the Mount Lofty Ranges - one of Australia's leading high altitude, cool climate Chardonnay regions.

For the 2007 Penfolds Cellar Reserve Chardonnay, fruit was sourced from the Adelaide Hills region in the Mount Lofty Ranges - predominantly from the Piccadilly Valley sub-region, which is known for producing grapes with fruit intensity, natural acidity and balance.



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| VINEYARD REGION | Adelaide - 100% Adelaide Hills (96% from the Piccadilly Valley sub-region). | |
| VINTAGE CONDITIONS | The 2007 vintage provided excellent, early season moisture for vine growth and a warmer than average ripening period that allowed for even and concentrated varietal characters. | |
| GRAPE VARIETY | Chardonnay | |
| MATURATION | 100% large French oak vats. | |
| WINE ANALYSIS | Alc/Vol: | 12.0% |
| | Acidity: | 6.5g/L |
| | pH: | 3.3 |
| LAST TASTED | April 2008 | |
| PEAK DRINKING | To 2013 | |
| FOOD MATCHES | Corn fed chicken breast (skin on) cooked in verjuice. | |

COLOUR

NOSE

PALATE

Winemaker comments by Penfolds Chief Winemaker Peter Gago

Pale straw with a faint green hue.

Complex aromas of fragrant lemon and Granny Smith apple fruit is framed by subtle lees influence.

An impressively structured wine with an unblemished purity of fruit that lingers and lingers on the finish. A creamy mid-palate completes the wine while augmenting its finely fruited expression.