

CELLAR RESERVE
McLAREN VALE
TEMPRANILLO
2017



*“As this single-vineyard gets older, this wine style gets wiser ...
Unblended, Unassisted, Uncomplicated.”*

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Tempranillo is sourced exclusively from McLaren Vale and is a unique Australian expression of this grape variety. Displaying typical fruit characteristics of berries, liquorice, spice and nectar, extended maturation in seasoned French oak has added great complexity to the palate.

GRAPE VARIETY

Tempranillo

VINEYARD REGION

McLaren Vale

WINE ANALYSIS

Alc/Vol: 14.0%, Acidity: 5.9 g/L, pH: 3.81

MATURATION

12 months in seasoned French oak barriques

**VINTAGE
CONDITIONS**

Plentiful winter rainfall provided the vines across McLaren Vale with healthy soil moisture profiles in the lead up to the growing season. Both spring and summer were cooler than the long-term average, with few heat spikes. The prevailing conditions slowed budburst, flowering and veraison with harvest following the trend and being around a month later than is normally expected in the region. Weather conditions during harvest were generally benign. Slow ripening ensured flavoursome grapes with well-developed colours and tannins.

COLOUR

Plum to brick-red

NOSE

An initial ascent of cold/used tea-leaf and new buck leather. Varietal cues are unlocked from their holding-pattern – tomato paste, anchovy, olive oil, and hints of sarsaparilla, brine. Tempting scents of pastry... the sweet -panforte (almond) , and the savoury - beef-encrusted (Beef Wellington). Really?! Little oak to distract.

PALATE

Medium-bodied. Flavours akin to earthy roasted vegetables – parsnip/turnip/pumpkin, replete with crab apple jelly and quince paste. Not to forget an omnipresent savoury disposition – nurtured via the presence of bay leaf, fennel and Sicilian olive characters. Mouthwatering and appetising acidity and grip – possibly induced via the contribution of a mix of persimmon, rhubarb, cherry/raspberry pip. And yet the tannins are fine and supple ... arguably still firm, meshed and restrained. Balanced, and with impressive length.

PEAK DRINKING Now - 2028

LAST TASTED May 2020

Penfolds®