



Cellar Reserve Viognier 2013

The Penfolds Cellar Reserve labels are based on special vineyards and micro sites, new varieties and innovative vinification practices. They are handcrafted, small batch wines made using techniques that enhance varietal definition and textural qualities.

This Cellar Reserve Viognier was sourced from a long-term Penfolds grape-grower in the Barossa Valley. This wine has delightful aromatics of frangipani and fresh apricot with an accompanying rich, mouthfilling lusciousness.

Viognier is also made in the Barossa as a straight dry white wine and in smaller amounts, as a dessert style wine. Stopping the fermentation process, the Cellar Reserve Viognier is left with residual sugar to produce a sweet, dessert wine style.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	After average Winter rainfall, Spring brought about very dry weather continuing throughout the Summer months. Extreme weather events with very high day and night temperatures had minor impact while an excellent finish to the ripening season with above average temperatures and dry days were perfect for producing optimum flavour intensity and maturity.
GRAPE VARIETY	Viognier
MATURATION	Stainless Steel
WINE ANALYSIS	Alc/Vol: 9% Acidity: 7.7g/L pH: 2.96
LAST TASTED	09/07/13
PEAK DRINKING	Now to 2016
FOOD MATCHES	Dried fruit tart with crème anglaise.

Winemaker comments by Kym Schroeter

COLOUR

Straw with green / gold hues.

NOSE

An eruption of flavours abound from the glass! Choose from camomile, honey suckle, ripe white peach, lychee and orange blossom. Scrutinise further to reveal yellow rose petal florals! Intense!

PALATE

Initially, wow!! Soft, luscious, flavoursome! Essence of citrus, Spring blossom and mandarin/orange steeped in rosewater, it's all there while further assessment unveils a mineral and chalk-like acid structure that offers a crisp, clean finish. Drink now and over the next 3 years.