Penfolds.

## Cellar Reserve Adelaide Hills Pinot Noir 2007

This PENFOLDS Cellar Reserve Pinot Noir style continues to evolve and the 2007 vintage is the eleventh 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 unfined and unfiltered.



## Winemaker comments by Peter Gago - PENFOLDS Chief Winemaker

Medium crimson (unfiltered).

Complex, suggestively varietal. Dark, brooding. Savoury at first, yet with air, wafts of pop corn (corn kernel) and sweet glaceed fruits arise. With even more air, ideally via a decant, scents of dark cherry/maraschino are released. Oak - only a skerrick.

Plush, well-rounded & well-balanced. Varietal, sweet red-curranted/cherry fruits gain further complexity with cold meat (lamb & corned beef) flavours. Texturally seamless - integrated oak & tannins conspiring to make their tactile impression! The eleventh commercial release of this wine will not disappoint! This wine signals that the Adelaide Hills was less affected by drought than other regions.

| VINEYARD REGION    | Adelaide Hills                                     |
|--------------------|--|
| VINTAGE CONDITIONS | In 2007 the Adelaide Hills experienced a dry       |
|                    | winter, with only a small amount of January        |
|                    | rainfall resulting in lower than average yields.   |
|                    | The dry conditions experienced in South            |
|                    | Australia did not affect the region as much as     |
|                    | others due to the naturally cooler environment and |
|                    | good supplies of local underground water.          |
| GRAPE VARIETY      | Pinot Noir   |
| MATURATION         | This wine was matured in new (50%) and             |
|                    | seasoned French oak for nine months.               |
| WINE ANALYSIS      | Alc/Vol: 14.5%                                     |
|                    | Acidity: 7.6g/L                                    |
|                    | pH: 3.76   |
| LAST TASTED        | October 2008                                       |
| PEAK DRINKING      | Now to 2013  |
| FOOD MATCHES       | Ideal with duck confit or rabbit and pork terrine. |

COLOUR

PALATE