CELLAR RESERVE BAROSSA VALLEY VIOGNIER

2019

CELLAR

"A recommendation ... consider the cellar and serve the occasional half-bottle with extended bottle age – not unlike a venerated older Australian Porphyry dessert style! Although, temptingly too easy to drink in youth!"

Peter Gago Penfolds Chief Winemaker

OVERVIEW	release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Viognier is made from grapes sourced from a long-term Penfolds grower vineyard in the Barossa Valley. A lush, dessert-style Cellar Reserve offering, this wine is a refreshing take on the more traditional Viognier style and offers a light dry	COLOUR	Pale straw with lime green hues
		NOSE	Primarily Nashi pear, cumquat and custard apple with hints of lime juice. Supplementary notes of Apple Danish, praline and crystalised ginger with just a tickle of Jasmine making this wine aromatically pleasing
GRAPE VARIETY	mouthfeel on the finish.	PALATE	
VINEYARD REGION	Barossa Valley		
WINE ANALYSIS	Alc/Vol: 9% Acidity: 7.2g/L pH: 2.92		
MATURATION	3 months in stainless steel		
VINTAGE CONIDITIONS	Above-average winter and spring rainfall offered vines in Barossa Valley healthy soil moisture profiles for the growing season. Cool days and cooler nights slowed vine growth in early spring with temperatures warming in October. A mild and mostly dry start to summer was interrupted by a significant rain event in February. Warm conditions followed allowing vine canopies to dry out. Rainfall slowed in early autumn with warm weather soon following and persisting throughout summer. From March, mild days slowed ripening with cool nights and warm days persisting until harvest.	PEAK DRINKING	Now - 2030
		LAST TASTED	January 2020
			& plds

