



CELLAR RESERVE BAROSSA VALLEY
SANGIOVESE

2009



“The Cellar Reserve Sangiovese has evolved impressively over the last ten years. The wines are unmistakably Penfolds in style, yet articulate the essence of sangiovese.”

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. The early Cellar Reserve Sangiovese vintages were trial wines made from eight rows of vines planted in Kalimna in 1982 in conjunction with the South Australian Department of Agriculture. The Italian variety has adapted extremely well to Australian conditions.

VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	The long and late Barossa harvest was particularly conducive to excellent flavour development. 2009 proved to be a slightly later vintage compared to the previous couple of years. Some healthy early to mid-December rainfall was followed by dry conditions continuing until the end of February. Early heat accompanied veraison, but even ripening followed for those vines that been through veraison and had adequate canopy
GRAPE VARIETY	100% Sangiovese
MATURATION	17 months in older French oak barriques
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 7.8g/L, pH: 3.31
LAST TASTED	04/06/13
PEAK DRINKING	Now – 2020
FOOD MATCHES	Fresh pasta with a rich a Napolitana sauce
WINEMAKER COMMENTS BY PETER GAGO – Penfolds Chief Winemaker	
COLOUR	Medium red, unfiltered
NOSE	A Mediterranean delight of dried herbal pizza and tomato consommé. Varietally true and pure, overtly Sangiovese, complex yet contained
PALATE	Generous and bold flavours of Italian sausage and prosciutto, with a suggestion of cingale (wild boar!). A mix of iced tea, cola and olives infused with an array of herbs adds interest and complexity

