

CELLAR RESERVE
ADELAIDE HILLS
CHARDONNAY

2014

“A stand-alone? Yes. Captured, bottled and now awaiting your approval... open please”

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 Chardonnay is sourced from a single vineyard near Gumeracha in the Adelaide Hills. Powerful fruit, fine acidity and maturation in old and new French oak barriques has delivered a wine of great balance and complexity.

VINEYARD REGION Adelaide Hills

GRAPE VARIETY Chardonnay

VINTAGE CONDITIONS Above-average winter rainfall provided ample soil moisture for the start of the growing season. Budburst was early due to warm and dry spring weather, however, by flowering and veraison the growth was the same as the previous year. A significant rainfall event in early February slowed the vintage, but improved conditions thereafter ensured fruit was harvested in optimal condition.

WINE ANALYSIS Alc/Vol: 12.0%, Acidity: 6.4 g/l, pH 3.31

LAST TASTED April 2015

MATURATION Eight months in French oak barriques (48% new and 52% 1-y.o.)

COLOUR Pale straw with lime green hues

NOSE White peach and nectarine. Citrus rind (lemon, lime) is evoked with air. The fruit driven façade is supported by aromas of nougat and molten hazelnut (French oak derived?). All components are in harmony – fruit, oak, complexity.

PALATE Rich and generous, without sacrificing elegance. *Flavour* – Citrus, white stone fruits and unsalted nuts. *Texture* – Crunchy, mineral-like – both owe their presence to complex acidity. In tandem, both unctuous and mouth-watering.

PEAK DRINKING Now – 2023

Penfolds[®]