CELLAR RESERVE
ADELAIDE HILLS
PINOT NOIR
2014

"Complex – deconstructs with each swirl, only to reconstitute upon sitting: Fruity, savoury, earthy…"

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 Pinot Noir is sourced from a number of premium vineyards and a variety of clones in the cool-climate region of the Adelaide Hills. Made in the original open fermenters at Magill Estate, this premium Pinot Noir was cold-soaked, hand-plunged and underwent natural fermentation prior to maturation in both new and seasoned French oak barriques. It was neither fined nor filtered. Free run only.
VINEYARD REGION	Adelaide Hills
GRAPE VARIETY	Pinot Noir
VINTAGE CONDITIONS	Spring rainfall was below the long-term average with temperatures slightly above average leading to an early budburst. Temperatures were relatively cool during flowering which in part contributed to the reduced yields. By veraison warmer weather prevailed, allowing grapes to reach optimal ripeness. A significant rainfall event in mid-February slowed harvest, however improved conditions thereafter ensured desired flavour development and acid retention.
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.8g/L, pH: 3.58
LAST TASTED	April 2015
MATURATION	Nine months in French oak barriques (77% new and 23% 1-y.o.)

COLOUR	Bright crimson with a purple hue
NOSE	Youthful, attractive. Pinot Noir fruits abound – cool red berries, dark/sour cherry. Much more lurks beneath… a sprinkling of Kirsch/Maraschino, summer-pudding and Black Forest Cake-soaked cherry. Camouflaged scents of spice and fresh tea-leaf.
PALATE	Texture the key ingredient here… softened tannins align with supportive oak – neither overpowering nor obtrusive. Red-berried fruits and five-spice couple with lively acidity. Full and expansive, yet still refined and focussed.
PEAK DRINKING	Now – 2025

Penfolds®