## CELLAR RESERVE DURIF 2015

"A single variety, a single vineyard, a single expression. Durif. No help required." "One to watch!"

## 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 Barossa Valley Durif is sourced from a single-vineyard in the Barossa Valley. This wine is a unique expression of Durif, conveying characters of black fruits, spice and tamed tannins, replete with a definitive Penfolds stamp.	COLOUR	Signature Durif impenetrability – garnet hues evident.
			NOSE	Typical of Penfolds Durif, never searching for descriptors given the saturation. Aniseed, chestnut leather upholstery and rotisserie lamb (Greek inspired) immediately show and contribute to the wine's showy presence. Roasted cashews, tobacco and soy
	GRAPE VARIETY	Durif		evolve but only with time.
	VINEYARD REGION	Barossa Valley	PALATE	Dark cocoa powder and its associated stylised bitterness coat the palate.
	WINE ANALYSIS	Alc/Vol: 14%, Acidity: 7.3 g/L, pH: 3.50		A freshly poured espresso with crema still glistening.
a Je	MATURATION	16 months in French oak barriques (21% new and 79% 1-y.o)		Exotic black bean paste overlays the mocha first impression and tannins initially seem blocky, however they
CELLAR RESERVE	VINTAGE CONDITIONS	Winter and spring rainfall were above average, creating an excellent start to the season. Relatively warm temperatures in August encouraged the vines out of dormancy early, with prevailing warmer than average conditions leading to early		resolve on the second and third taste appearing chalky/silty. Tar and violet varietal character, bone broth savoury notes and gun flint to finish.
BARDSSA VALLEY		flowering. Spring was generally cooler and drier than average, with the low soil moisture slowing	PEAK DRINKING	Now - 2028
		growth and leaving vines with nice open canopies. January temperatures were lower than usual, with the maximum temperatures being the coolest in 22 years. Without any weather extremes or stress, the vines continued to ripen evenly leading into an early harvest. In February, hotter weather prevailed ensuring a fast and early grape intake.	LAST TASTED	May 2019