



Cellar Reserve Pinot Noir

2005

The PENFOLDS Cellar Reserve style continues to evolve. Using a selection from high altitude, cool climate Adelaide Hills vineyards, a major winemaking objective is to craft a wine that is both complex while young, and yet has the capacity to evolve and mature admirably. As these Hills' Pinot Noir vines age (especially those from selected new clones) and a balanced yield ensues, this marque can only improve.

This release was hand picked and the various parcels were cold-soaked in open fermenters in the Magill Estate Winery for four and a half days prior to (hand-plunged) fermentation, using natural yeasts. The base wines were taken off skins directly to barriques, where they remained on gross lees for nine months prior to the first racking. Bottled unfined, unfiltered.

A distinctive example of the Cellar Reserve style from the 2005 vintage.



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	The 2005 vintage was of consistent good quality across all regions. Favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.
GRAPE VARIETY	Pinot Noir
MATURATION	This wine was matured for nine months (on gross lees without SO2) in a combination of new and seasoned French oak barriques.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: 6.30g/L pH: 3.74
LAST TASTED	12-Oct-2006
PEAK DRINKING	Now to 2010
FOOD MATCHES	Ideal with duck & game and Asian inspired meat dishes.

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - PENFOLDS Chief Winemaker

Crimson red with a cranberry hue.

The nose shows an immediate (fruit) lift of dark cherry and cooked beetroot, laced with touches of kirsch and maraschino. A complexing, subtle, stalky/cedary background with a faint yet desirable suggestion of VA, supports the notes of game, forest floor, truffle/mushroom and meat juice/demi-glace which complete this intriguing and aromatic Pinot Noir.

The palate is both generous and complex; soft, creamy and mouthfilling. Raspberry, redcurrant fruit and rhubarb flavours align with alluring gamey, secondary Pinot Noir flavours, lemony oak and pronounced rounded tannins. This, the ninth release of this Cellar Reserve wine, is quite the textural and structural statement, and demonstrates the continued evolution of the style. Whilst drinking now, this wine will undoubtedly cellar well.