



Cellar Reserve Barossa Valley Cabernet Sauvignon 2005

The tradition of innovation and experimentation is central to the Penfolds winemaking philosophy and is perpetuated in the form of Penfolds Cellar Reserve wines. These sometimes one-off releases emerge periodically when experimental wines, which have been nurtured carefully in the winery cellars, are deemed appropriate for public release.

The wines do not necessarily fit into any particular genre and provide winemakers with the freedom to strive for new styles and definitions of excellence in their expression.

This wine is 100% Barossa Valley Cabernet Sauvignon, matured in 100% French oak, completing fermentation in the barrel.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	2005 in the Barossa Valley saw a good budburst and fruit set, followed by favourable growing conditions. Harvest was early by about two weeks due to the temperate conditions, allowing for steady, continuous ripening. Warm, dry conditions prevailed during the harvest period. Red varieties show exceptional flavour and structure.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 14 months in 100% new French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.90% Acidity: 6.70g/L pH: 3.56
LAST TASTED	26.10.2007
PEAK DRINKING	2010 - 2025
FOOD MATCHES	Ideal with a lamb backstrap, simply seasoned with black pepper, salt flakes and Italian herbs, chargrilled with a few sprigs of rosemary thrown on the coals.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Deep, deep red.

NOSE

Dark and brooding, alluring perfumed aromatics develop, replete with a bruleed, almost hot-buttered corn aftertaste. The nose shows concentrated cassis aromas - a blackberry and blueberry compote of Cabernet fruits with barely perceptible oak.

PALATE

Notes of olive, aniseed and dark chocolate and barrel nuances abound with notes of vanilla stick and a cedary background of smoky, French oak tones. The flavours are captivating and distinctive, in the dark-to-black flavour spectrum with the tannins firm and chewy, verging on succulent.