

CELLAR RESERVE
BAROSSA VALLEY
SANGIOVESE

2014



“Captivating to note what is spawned purely from the union of a Sangiovese grape and wild yeast. Chronicled below”
“Sangiovese... Blood of Barossa ?! Sorry, Blood of Jove. Unplugged. Penfolds original Natural Wine, circa 1998”
“Five weeks on skins post-ferment has again sculptured tannins, tempered primal acidity, tamed piquant’d fruits”

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 Sangiovese was first released in the 1990’s and is sourced exclusively from the Barossa Valley. Naturally fermented in the Penfolds Magill cellar open fermenters and matured in seasoned French oak barriques before being bottled without fining or filtration.	COLOUR	Brick red
VINEYARD REGION	Barossa Valley	NOSE	All the familial Sangiovese markers are present this year... except <i>anchovy!</i> Never mind. A ‘nascent ascent’ of bay-leaf, eucalypt, menthol judiciously anchored by leather, sarsaparilla, cut-apple and currant. No oak to speak of. None expected.
GRAPE VARIETY	Sangiovese	PALATE	Fresh strawberry <i>sans</i> adornment/garnish. Tell-tale flavours of pomegranate, red-currant & goji berries. Less-obvious – eggplant/tomato/ratatouille. A mix of Chinese teas (nothing too pungent !) texturally in harmony with fine Sangiovese tannins.
VINTAGE CONIDITIONS	Above-average winter and early spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. Late spring and early summer were dry and warm with significant heat records being set. Warm weather prevailed during summer and throughout veraison, allowing grapes to develop evenly and with good intensity. These warm conditions came to an abrupt halt in the Barossa Valley with a significant rainfall allowing for long slow ripening of the fruit in very good ripening conditions.	PEAK DRINKING	Now to 2024
WINE ANALYSES	Alc/Vol: 14.5%, Acidity: 6.6 g/l, pH: 3.34		
LAST TASTED	September 2016		
MATURATION	17 months in seasoned French oak barriques		

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