

CELLAR RESERVE  
COONAWARRA  
CABERNET SAUVIGNON

2012

*“The first release of a Cellar Reserve Coonawarra Cabernet.  
Transforms after a decant/air... opens up, ascends, charms.”*

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.

The 2012 Cellar Reserve Coonawarra Cabernet Sauvignon is a contemporary interpretation of one of Australia's most profound regional and varietal alignments. Regionally expressive with tell-tale Coonawarra aromas of cassis, black olive and complexing herbs, inscribed with the famous 'Coonawarra line' across the palate – a modern twist, yet always respectful of the Penfolds style.

**VINEYARD REGION** Coonawarra

**GRAPE VARIETY** Cabernet Sauvignon

**VINTAGE CONDITIONS** Winter rainfall was lower than the long-term average for most parts of South Australia, including Coonawarra. Variable conditions continued through the period from October to December, merging into a mild summer, with a few short periods of heat. The mild daytime temperatures and cool evenings throughout the ripening period allowed impressive flavour development, without inflated baumés.

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 6.8g/L, pH: 3.58

**LAST TASTED** April 2015

**MATURATION** 13 months in 100% new French oak hogsheads

**COLOUR** Bright crimson red

**NOSE** Proclaims Coonawarra, shouts Cabernet (respectfully!). Tomato leaf, carpaccio and cassis weave their varietal magic. Wafts of nutmeg, cardamom – possibly French oak-derived? French polish 'complexities' offer a sampling of what awaits ahead in bottle, in cellar.

**PALATE** Medium to full-bodied.  
*Overt* – black olive, tomato consommé and mulberry.  
*Covert* – sage/burnt butter 'impressions'. Grainy, malty tannins play with pithy, citrus acidity – both respectful of their *Quercus* landlord. Savoury rather than fruity. Why not?!

**PEAK DRINKING** Now – 2030

*Penfolds*<sup>®</sup>