## CELLAR RESERVE BAROSSA VALLEY SHIRAZ COONAWARRA CABERNET

2016

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		OVERVIEW	The tradition of innovation and experimentation is	COLOUR	Deep purple core with a crimson rim
	VINVee 2016		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 Penfolds winemakers with the freedom to strive for new styles and definitions of excellence in their expression.	NOSE	Initially, an exotic amalgam of fig paste, dark plum compote and Swiss milk chocolate. Another swirl reveals beetroot glaze, fresh vanilla bean, star anise and pouch tobacco.
				PALATE	Gorgeous oak derived vanilla cream texture well juxtaposed by velvety cocoa powder fruit tannins. Plush, rich and lingering long on the palate. Closer examination reveals flavours of
		GRAPE VARIETY	74% Shiraz, 26% Cabernet Sauvignon		
		VINEYARD REGION	Barossa Valley, Coonawarra		toasted fennel seeds interplaying with rich berried fruit characters reminiscent of dark
	Penfolds.	WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 7.2g/L pH: 3.57		Christmas cake and berry compote.
	CELLAR RESERVE SHIRAZ CABERNET	MATURATION		PEAK DRINKING	2022 - 2040
	BAROSSA VALLEY COONAWARRA		American oak (40% new) hogsheads	LAST TASTED	Feb 2020
ERVE NET LEY A		VINTAGE CONIDITIONS	The 2016 vintage was a standout for Barossa Valley shiraz. The growing season offered warm, dry spring conditions ideal for flowering and fruit set. It was relatively dry, with rainfall well below the long-term average. Some welcome rain in late January was followed by mild conditions leading into harvest. Old vines handled the dry conditions well, producing small concentrated berries with grippy, ripe tannins and full flavour. Coonawarra also experienced a dry growing season and mild conditions leading into harvest, allowing for even ripening and strong flavour		
			development.		& Plas.

Penfolds.