

CELLAR RESERVE
ADELAIDE HILLS
CHARDONNAY

2017



"A great follow on from last year's impressive 2016. As good? Time will tell!"

"Chardonnay DNA, single vineyard terroir, Adelaide Hills parentage; Reserve Bin A style, Penfolds stamp ... yet still irreverently unbridled!"

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 Chardonnay is sourced from the Adelaide Hills. Powerful fruit, fine acidity and maturation in old and new French oak barriques delivers a wine of great balance and complexity.

GRAPE VARIETY Chardonnay

VINEYARD REGION Adelaide Hills

WINE ANALYSIS Alc/Vol: 12.5%, Acidity: 6.5 g/L, pH: 3.20

MATURATION French oak (16% new, 84% seasoned)

VINTAGE CONDITIONS

Above-average winter and spring rainfall offered the vines in the Adelaide Hills healthy soil moisture profiles for the growing season. September rainfall was significantly above the long-term average. Cool days and cold nights slowed vine growth in early spring with temperatures eventually warming in October. A mild and mostly dry start to summer was followed by two significant rain events after Christmas. January was mild with few hot days and unseasonal rain. Moving into Autumn, mild days slowed ripening with cool nights and warm days persisting until harvest. Mild conditions allowed for a long hang time resulting in terrific flavour development and good acid retention. An excellent vintage for Adelaide Hills Chardonnay.

COLOUR Very pale straw with lime green hues

NOSE

Fresh and lively, propelling an aromatic banquet:
Entrée: A wonderful sea spray, mineral rich aroma amid scents akin to freshly washed linen (sans starch!)
Main: Fruit flavours of white cherry and white nectarine skin ... heirloom tomatoes and balsamic.
Dessert: Appropriately perhaps - liquorice root tea aromas, with an understated flintiness to finish.

PALATE

A convincing template of purity, prettiness, delicacy and precision.
Fruits of shredded green papaya, white nectarine and a hint of citrus.
Meshed with these fruits - steel-cut oats and a light, creamy and savoury edge, finishing with a mouth watering, wet stone/river pebble minerality.
This Adelaide Hills Chardonnay vintage structurally conveys a purity and precision - overtly left unsatisfied by a single glass!

PEAK DRINKING Now - 2024

LAST TASTED May 2018

Penfolds®