

**CELLAR RESERVE**  
**SOUTHERN TASMANIAN**  
**PINOT NOIR**  
2018



*“As often stated in previous releases, the Cellar Reserve Pinot Noir style continues to evolve with each vintage. For the 21<sup>st</sup> release of this wine we celebrate Southern Tasmania, a region that has matured in-hand with Penfolds over many years.”*

*“The shift in regional celebration brings an exciting development to this wine style; opulence whilst ostensibly showing restraint, heady aromatics and a silky texture accompanied by a confident disposition.”*

**STEPH DUTTON**  
**PENFOLDS SENIOR WINEMAKER**

**OVERVIEW** Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. The 2018 Penfolds Cellar Reserve Pinot Noir sees the union of two Tasmanian vineyards that spotlight an important but untold part of the Penfolds story... cool-climate Tasmanian red vineyards. This release incorporates whole bunch fermentation, sensitive pressing and French oak maturation.

**GRAPE VARIETY** Pinot Noir

**VINEYARD REGION** Southern Tasmania

**WINE ANALYSIS** Alc/Vol: 13.5%, Acidity: 5.4 g/L, pH: 3.66

**MATURATION** Eight months in 42% new and 58% seasoned French oak

**VINTAGE CONDITIONS** Winter and spring rainfall was just below the long term average, while temperatures tended towards warmer end of the spectrum, pushed up by the minimum rather than the maximum. Only one day was recorded over 35 degrees Celsius. Near optimal conditions prevailed through to harvest with no disease pressure and fruit bearing strong varietal character. A terrific year for Southern Tasmanian Pinot Noir.

**COLOUR** Crimson with magenta brightness at the rim

**NOSE** Cherry and rhubarb draw immediate comments, however with multiple swirls freshly sliced beef carpaccio and horseradish dominate. Smokiness in the form of woodfired dough/crust emerges and clove, green olive and camomile aromas seasoned the cherry/meat base observed.

**PALATE** Angelica root, anise and cinnamon give the palate energy, whilst succulent cranberry-like acid provides tension. Flint and gun-smoke delivers complexity which makes you look at the wine multiple times, almost in search of an explanation. Feathery tannins support an expansive palate and structured mouthfeel. Service temperature is imperative, cool climate cellar temperature being the aim.

**PEAK DRINKING** Now - 2024

**LAST TASTED** April 2019

*Penfolds®*