



# Cellar Reserve Merlot

2010

Penfolds Cellar Reserve Merlot is sourced from a single vineyard in the northern end of the Adelaide Hills region and is a unique expression of this grape variety. Mild day temperatures and cooler evenings were ideal ripening conditions and have delivered a very tightly structured Merlot, rich in colour and aroma. This enabled the creation of only the second Penfolds Cellar Reserve Merlot ever released. Matured for a period of 16 months in seasoned French Oak barrels, this wine is drinking well at release, and will continue to drink well for many years with careful cellaring.

The last (and only) Penfolds Cellar Reserve Merlot released dates back to the 1993 vintage!



VINEYARD REGION	100% Glenbrook Park Merlot
VINTAGE CONDITIONS	Winter rainfall was close to average for most parts of the Adelaide Hills, resulting in full soil moisture profiles at the start of Spring. Temperatures remained cool in September while a warmer October encouraged strong canopy development. Warm conditions continued in November which were favourable for flowering, particularly in early varieties such as Pinot Noir, which consequently had a very good set. Weather conditions were mild during summer and conditions during the ripening period were ideal with mild day time temperatures and cold nights helping flavour development while retaining natural acidity.
GRAPE VARIETY	Merlot
MATURATION	Matured for a period of 16 months in seasoned French Oak barrels, this wine is drinking well at release, and will continue to drink well for many years with careful cellaring.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 7.3g/L pH: 3.37
LAST TASTED	17/7/12
PEAK DRINKING	Now - 2020
FOOD MATCHES	

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Bright crimson

Alluring - instantly perfumed/aromatic. The spice and custard lift of a freshly prepared bread n' butter pudding - laced with dry nutmeg and tangerine. More imposing intermittent wafts of marrow, pan scrapings - tussling with scents of fresh leather.

Glaced fruits, fresh fig and quince paste flavours abound, skirted by nuances of ribena, pomegranate. A continuum of fine, raspy tannins augmenting a tight and defined structure. Unobtrusive oak. Stylish, succulent, salivating!