



CELLAR RESERVE BAROSSA VALLEY
SANGIOVESE

2010



“This wine has evolved impressively over the last fifteen years. The wines are unmistakably Penfolds in style, yet articulate the essence of Sangiovese.”

- Peter Gago, Penfolds Chief Winemaker

The Penfolds Cellar Reserve labels harness the spoils of special vineyards and micro sites, new varieties and innovative vinification practices. They are handcrafted, small batch wines crafted using techniques that enhance varietal definition and textural qualities.

The early Cellar Reserve Sangiovese vintages were trial wines made from eight rows of vines planted in the Penfolds Kalimna vineyard in 1982 in conjunction with the South Australian Department of Agriculture. This Italian variety has adapted extremely well to Australian conditions.

PENFOLDS CHIEF WINEMAKER	Peter Gago
VINEYARD REGION	Barossa Valley
GRAPE VARIETY	100% Sangiovese
VINTAGE CONDITIONS	Vines in the Barossa Valley arguably benefited from the best conditions seen within this decade. Above-average winter rainfalls provided ample soil moisture, allowing fantastic vigour throughout the growing period. Enduring warmth, minus the temperature spikes of recent vintages resulted in exceptional colour development, concentrated flavours and perfect tanning maturity. Difficult to criticise grape quality upon arrival at the winery.
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.8g/L, pH: 3.46
LAST TASTED	21/01/14
PEAK DRINKING	Now – 2018
MATURATION	14 months in older French oak barriques
COLOUR	Medium red, unfiltered
NOSE	A Mediterranean delight of dried herbal pizza and tomato consommé. Varietally true and pure, overtly Sangiovese, complex yet contained.
PALATE	Generous and bold flavours of Italian sausage and prosciutto, with a suggestion of cingale (wild boar!). A mix of iced tea, cola and olives infused with an array of herbs adds interest and complexity.

