

CELEBRATING  
**175**  
YEARS  
PENFOLDS WINES



TRIBUTE RANGE  
**THE ESTEEMED CREATOR**  
BAROSSA VALLEY SHIRAZ COONAWARRA CABERNET  
2016

**OVERVIEW** For 175 years, Penfolds has been grounded in experimentation, curiosity and uncompromising quality. This foundation has driven us since the very beginning and with each generation of custodians it is celebrated. The Esteemed Creator, a tribute to Chief Winemaker Max Schubert (1948 - 1975): Max Schubert is one of our most esteemed creators and our first Chief Winemaker. Max crafted a dynasty of wines and became the driving force behind some of Penfolds greatest achievements, still celebrated to this day. This wine is a quintessential Australian blend and a celebration of the pioneering winemaking style Max created.

**GRAPE VARIETY** Shiraz, Cabernet Sauvignon

**VINEYARD REGION** Barossa Valley, Coonawarra

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 7.1 g/L, pH: 3.64

**MATURATION** 16 months 100% new American Oak

**VINTAGE CONDITIONS**

Autumn and winter were dry and cool across South Australia. Record low rainfall prevailed through September to March, putting pressure on valuable water resource. The prevailing weather meant the start of the growing season was slightly delayed in the Barossa Valley and other warmer regions. However, budburst, flowering, veraison and harvest were all earlier than is usually expected of Coonawarra. Warm conditions prevailed in the early part of the summer allowing vines to develop healthy canopies and good bunch set. Some late rain in January and early February was a welcome relief, freshening up the vines before the harvest. Temperatures in spring and early summer were above the long-term average, resulting in an early harvest for shiraz. Cooler conditions followed from mid-February which suited the later ripening cabernet sauvignon. Grapes across both the Barossa Valley and Coonawarra regions were able to ripen evenly and develop desirable flavours. An outstanding vintage.

**COLOUR** Deep black core with a magenta rim

**NOSE** Aromas of roasted beef, fried sage leaves and rosemary. Higher notes of dark chocolate, dry roasted almonds, orange liqueur crème anglaise rise ... pulling you further in.

**PALATE** *At first ...* the evenly balanced silty tannins drawing to graphite and cacao powder, creating a mouth coating texture across the palate. *Then ...* the balanced fruit flavours of blackberry and black fig coalesce with the savoury notes of cola nut and mustard leaf. *Finally ...* lifted chocolate panatone, candied peel and chocolate petite fours round out the harmony of this regional and varietal alignment.

**PEAK DRINKING** 2020 - 2050

**LAST TASTED** November 2018

*Penfolds*