



Cellar Reserve Pinot Noir

2002

The Penfolds Cellar Reserve style continues to evolve. Using a selection from high altitude, cool climate Adelaide Hills vineyards, a major winemaking objective is to craft a wine that is both complex while young, and yet has the capacity to evolve and mature admirably.

As the Hills vines age (especially those from selected new clones) and a balanced yield ensues, this marque can only improve.

This release was hand picked and the various parcels were cold-soaked in open fermenters in the Magill Estate Winery for 4 days prior to fermentation, using natural yeasts. The base wines were taken off skins directly to barriques, where they remained on gross lees for eight months prior to the first racking.

A distinctive example of the Cellar Reserve style with excellent cellaring potential.



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	The 2002 Vintage throughout South Australia was characterised by cool conditions in Spring and Summer. A warm, dry Autumn followed that ensured the grapes reached an optimum ripeness. The long ripening period and cool temperatures ensured a crop was harvested with great character and persistent flavours.
GRAPE VARIETY	Pinot Noir
MATURATION	This wine spent nine months in 33% new, 33% one-year-old, and 34% two-year-old French oak barriques.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.5g/L pH: 3.71
LAST TASTED	July 2004
PEAK DRINKING	Now
FOOD MATCHES	Asian, Duck & Game, Lamb

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Deep crimson, with a dark core.

NOSE

Lively dark cherry and wild raspberry fruits combine with scents of Kirsch, spice and cold lamb. Stylish French oak aromas provide a grilled, toasty, nutty complexity, and a hint of charcoal.

PALATE

The first impressions on the palate are of appealing mouthfeel and balance, providing both presence and extract without astringency. The wine is layered and intricate with characteristic, fleshy fruit throughout and lingering, silky tannins.