



CELLAR RESERVE BAROSSA VALLEY CABERNET SAUVIGNON

2010



“A Cellar Reserve tasting dichotomy/quandary – is it or isn’t it Barossa or for that matter 100% Cabernet?!”

- 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 first Cellar Reserve Cabernet Sauvignon was crafted in 2005, with subsequent releases in 2006 and 2008. Penfolds winemakers seek out interesting parcels from venerated old Barossa Valley blocks to craft a rich, contemporary style of Cabernet Sauvignon. This wine proudly augments the existing Cabernet offer of the multi-regional Bin 707 and the regional Coonawarra Bin 169.

PENFOLDS CHIEF WINEMAKER	Peter Gago
VINEYARD REGION	Barossa Valley
GRAPE VARIETY	100% Cabernet Sauvignon
VINTAGE CONDITIONS	After receiving some of the best winter rainfall in years, the Barossa Valley was poised for a great growing season. Almost perfect spring and vintage conditions allowed Cabernet Sauvignon grapes to realise full ripeness and tannin maturity. In short, a Cabernet vintage for the reference books – a benchmark.
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.7g/L, pH: 3.50
LAST TASTED	21/01/14
PEAK DRINKING	Now - 2030
MATURATION	18 months in 100% new American oak hogsheads
COLOUR	Dense, deep red
NOSE	Certainly makes an aromatic statement, not lacking distinction or point of difference. Intense liquorice, dark chocolate, elderberry and blackcurrant aromas, meshed with a honey-glazed ham sweetness.
PALATE	Berried fruits and spice defer to a velvety, yet buoyantly plush mouth feel. Impressive length, augmented by spice and lively acidity. Persistent and lingering.

