



# Cellar Reserve Chardonnay

## 2010

The Penfolds Cellar Reserve labels are based on special vineyards and micro-sites, new varieties and innovative vinification practices. They represent a personal approach to winemaking and are handcrafted, small batch wines made with plenty of love and attention.

The Penfolds Cellar Reserve Chardonnay has been labelled under the Adelaide appellation, named after South Australia's capital city. This area encompasses the surrounding winegrowing regions, including the Mount Lofty Ranges - one of Australia's leading high altitude, cool climate Chardonnay regions.

For the 2010 Penfolds Cellar Reserve Chardonnay, fruit was sourced from the Adelaide Hills region in the Mount Lofty Ranges.



VINEYARD REGION	Adelaide
VINTAGE CONDITIONS	Winter and spring rainfall was above average, creating an excellent start to the season. Summer temperatures were warm but not extreme, allowing fruit to ripen evenly. Conditions leading up to and during harvest couldn't have been better and as a result the quality of wines for 2010 have been exceptional.
GRAPE VARIETY	Chardonnay
MATURATION	100% French Oak Barriques
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 5.7g/L pH: 3.23
LAST TASTED	January 2011
PEAK DRINKING	Now To 2016
FOOD MATCHES	Corn fed chicken breast (skin on) cooked in verjuice.

### Winemaker comments by

#### COLOUR

Pale straw with lime green hues.

#### NOSE

Penfolds Reserve Chardonnay is a particularly expressive wine with aromas of creme brulee, toasted nuts, yellow peach, stonefruits and subtle struck match flint.

#### PALATE

The palate is full flavoured and generous with toasty oak complexity and hints of lemon butter, cashew nut and citrus notes.