



# Cellar Reserve Barossa Valley Sangiovese 2008

The early Cellar Reserve Sangiovese vintages were trial wines made from eight rows of vines planted at Kalimna in 1982 in conjunction with the South Australian Department of Agriculture. During the early 1990s, Penfolds' red winemaking team made several unreleased experimental wines to establish a clear direction of style...

This Italian variety has adapted extremely well to Australian conditions... The fruit is particularly intense, with small berries, strong colours, deep flavours and slinky, dry tannin structures. Since the first commercial vintage in 1998, the wines have steadily improved in both definition and character.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	A welcome wet winter and a moderate, dry spring encouraged steady early season growth, setting up for a text-book harvest. Cool and dry conditions during the start of summer were described as perfect, conducive to excellent flavour, colour and phenolic development. A record 15 day heatwave, starting on the 3rd March created a major interruption, inducing a vintage of two distinct halves - a statement pertaining to the profound differences in quality of fruit picked before and after the heat spell. Weighted-average vintage charts may not do justice to the South Australian harvest in 2008. Penfolds reds will.
GRAPE VARIETY	Sangiovese
MATURATION	13 months in older French oak barriques.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.8g/L pH: 3.31
LAST TASTED	
PEAK DRINKING	Now - 2018
FOOD MATCHES	Perfect with pasta based dishes with rich Napolitana sauces.

**COLOUR**

**NOSE**

**PALATE**

### Winemaker comments by Peter Gago - Penfolds Chief Winemaker

**COLOUR** Deep crimson red.

**NOSE** As a four-year old, complex and inviting savoury / gamey aromatics ascend - interwoven with thyme, anchovy, black olive tepenade. Blue florals ( nasturtium?) offer the high notes, a gamey reduction / cassoulet. Mix beneath.

**PALATE** Lively red-curranted fruits and rhubarb interwoven with green olive to the fore, with a more relaxed background flavour-pool of leather, bracken, coffee-grind and mocha. Oak barely perceivable. Rounded tannins and clean, crisp acidity afford a definitive and stylish finish.