



Cellar Reserve Barossa Valley Sangiovese 2006

The 2006 Penfolds Cellar Reserve Sangiovese was sourced from two Barossa Vineyards only; Penfolds Kalimna and Georgiadis Marananga. The 2006 vintage has been proactively released before the 2005 to capture the youthful, exuberant aromatics and a beguiling, formative flavour profile. The wine underwent a natural ferment, spending four and a half weeks on skins post ferment. Basket pressed with some pressings included, the wine was matured for 12 months on gross lees without SO2 in five year old French oak barriques. The finished wine was bottled without fining or filtration.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	2006 was a relatively early vintage, with low rainfall and warm weather contributing to an early budburst and flowering. Mild to warm weather throughout summer helped the fruit to mature well and rains at harvest allowed fruit to ripen well with good varietal character.
GRAPE VARIETY	Sangiovese
MATURATION	This wine was matured for 12 months in five year old French oak barriques.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 7.80g/L pH: 3.27
LAST TASTED	26.10.07
PEAK DRINKING	To 2020.
FOOD MATCHES	Perfect with pasta based dishes with rich Napolitana sauces.

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep and dark with a black core.

The nose is at once Sangiovese, almost belying its country of origin. Aromas of anchovy, Chinese fish-sauces and a skerrick of soy meld with a mixed offering of citrus rind/zest coupled with dark liquorice/aniseed/marzipan. Very different, yet very Sangiovese!

The palate is varietal with ripe fruit flavours of fig, raspberry and a secondary suggestion of dried white stone fruits (peach and apricot). A nutty, almond-like, lingering finish completes this wine's textural offering.

This wine is savoury, offering mouth-watering acidity and grip, with counter-balanced poise and fine yet noticeable tannins.

Once again, the 2006 Penfolds Cellar Reserve Sangiovese is a pure, yet deliberately simple offer of crushed and fermented Sangiovese grapes.