



# Cellar Reserve Pinot Noir

## 2004

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.

All grapes were hand-picked and 25% whole bunches included (via a sorting conveyor). Parcels were cold-soaked in open fermenters at Magill Estate for four to five days prior to fermentation, using natural yeasts. The base wines were taken off skins directly to French oak barriques (60% new), where they remained on gross lees for almost nine months prior first racking.

No pressings were included in this vintage release. The wine was bottled without fining or filtration.



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.
GRAPE VARIETY	Pinot Noir
MATURATION	This wine was matured for nine months in a combination of new (60%) and used (40%) French oak barriques.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.20g/L pH: 3.86
LAST TASTED	November 2005
PEAK DRINKING	Now - 2010
FOOD MATCHES	Duck & Game.

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

Bright crimson throughout.

Lifted and alluring, certainly not lacking varietal aromatics! Trademark regional and stylistic wafts of kirsch, maraschino and sour cherry give way to more elemental notes of rhubarb and cooked beetroot against a nicely integrated, cedary oak backdrop.

Immediately accessible, with balanced acidity and rounded ripe tannins - prominent, yet not obtrusive and suggestive of cellaring potential ahead. Wild raspberry, Satsuma plum and subtle lemony oak flavours abound at this stage.

COLOUR

NOSE

PALATE