



Cellar Reserve Pinot Gris 2007

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 Pinot Gris 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 and the Barossa.

In 2007, Pinot Gris was predominantly sourced from Eden Valley, a sub-region of the Barossa, and from the Adelaide Hills region in the Mount Lofty Ranges. These neighbouring sub-regions enjoy a relatively high altitude and a cooler climate, allowing Pinot Gris to reach full ripeness while retaining attractive mineral acidity.



VINEYARD REGION	Adelaide - 80% Eden Valley, 20% Adelaide Hills.
VINTAGE CONDITIONS	The 2007 vintage provided excellent, early season moisture for vine growth and a warmer than average ripening period that allowed for even and concentrated varietal characters.
GRAPE VARIETY	Pinot Gris
MATURATION	100% large French vats for six months and stainless steel for a further six months.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 5.9g/L pH: 3.2
LAST TASTED	April 2008
PEAK DRINKING	To 2013
FOOD MATCHES	Roasted suckling pig, pork belly with a Vietnamese dressing or a pork, rabbit & duck terrine.

COLOUR

NOSE

PALATE

Winemaker comments by Penfolds Chief Winemaker Peter Gago

Pale straw with a suggestion of a green edge.

An enigmatic wine with rose petals, freshly crushed pears and perfumed quince, with a subtle nutty savouriness adding depth and complexity.

A mineral backbone with intense fruits - pears, apples and honeysuckle on the mid palate. Complex nougat flavours and time on lees has contributed to a lush, viscous mouthfeel.