



# Cellar Reserve Traminer

## 2012

The Penfolds Cellar Reserve labels are based on special vineyards and micro sites, new varieties and innovative vinification practices. They are handcrafted, small batch wines made using techniques that enhance varietal definition and textural qualities.

Fruit for the 2012 Penfolds Cellar Reserve Traminer was sourced from the 3.38 hectare WF1 block in Penfolds high altitude Woodbury vineyard in the Eden Valley. Planted in the early 1970's, the vines are hand pruned to achieve low cropping canopies that yield grapes with intense fruit flavour.



VINEYARD REGION	Eden Valley
VINTAGE CONDITIONS	The 2012 vintage produced above average rainfalls throughout the growing season with a mild to warm Summer. During the ripening period, optimum temperatures prevailed right through to harvest. This, along with lower than average crops and great canopy growth gave way for wonderful flavour development in what is deemed an exceptional white vintage.
GRAPE VARIETY	
MATURATION	Stainless steel with partial fermentation in seasoned French oak.
WINE ANALYSIS	Alc/Vol: 13% Acidity: 6.6g/L pH: 2.87
LAST TASTED	
PEAK DRINKING	Now to 2016
FOOD MATCHES	Soy braised pork belly on stir fried Asian greens.

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

#### COLOUR

Very light straw with lime green hues.

#### NOSE

Instantly, perfumed bath salts and jasmine florals bound from the glass. Upon closer scrutiny, Turkish delight, lychee and musk stick characters prevail with just a dash of spice to complete this intensely aromatic offering.

#### PALATE

Red delicious apple, lime juice and ginger accompany zesty mouthwatering crisp, mineral acid with a lovely textural element to finish. A wine with wonderful balance between sweetness and acidity!