



# Cellar Reserve Chardonnay 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.

The 2012 Cellar Reserve Chardonnay was sourced from a single vineyard near Mount Torrens in the Adelaide Hills region of South Australia. Careful monitoring of barrel maturation and lees stirring has produced a wine of great flavour intensity, structure and mouth feel.



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|--------------------|---|
| VINEYARD REGION    | 100% Adelaide Hills   |
| 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      | Chardonnay  |
| MATURATION         | 43% New French Oak, 57% seasoned French oak for 8 months.   |
| WINE ANALYSIS      | Alc/Vol: 12.5%<br>Acidity: 6.4g/L<br>pH: 3.06   |
| LAST TASTED        |   |
| PEAK DRINKING      | Now to 2018   |
| FOOD MATCHES       | Traditional Sunday roast chicken.   |

COLOUR

NOSE

PALATE

Winemaker comments by

Peter Gago - Penfolds Chief Winemaker

**COLOUR** Pale white gold.

**NOSE** Pink grapefruit and white peach are forefront to nuances of cashew nut, nougat and pencil shavings with subtle wafts of gun flint all interwoven to impart a wine of great complexity and substance.

**PALATE** Generous fruit weight of lemon curd, citrus and grapefruit pith surrounded by textural, mouth coating phenolics and a minerally, mouth watering acid finish.