



CELLAR RESERVE ADELAIDE HILLS
PINOT GRIS

2014



The Penfolds Cellar Reserve labels harness the spoils of special vineyards and micro sites, new varieties and innovative vinification practices.

Stylistically, the 2014 Cellar Reserve Pinot Gris strikes a lovely balance between the rich and opulent Gris of Alsace, and the lean and mineral Grigio of Northern Italy. Fruit for this wine was sourced exclusively from the renowned cool-climate region of The Adelaide Hills – a region that pioneered the use of Pinot Gris in Australia.

PENFOLDS CHIEF WINEMAKER	Peter Gago
VINEYARD REGION	Adelaide Hills
GRAPE VARIETY	100% Pinot Gris
VINTAGE CONDITIONS	Above-average winter rainfalls set the vines up with healthy soil moisture profiles for the start of the growing season. Spring rainfall was below the long-term average with temperatures slightly above average leading to an early budburst. Temperatures were relatively cool during flowering which in part contributed to the reduced yields. However, by veraison warmer weather prevailed, allowing grapes to reach optimal ripeness. A significant rainfall event in mid-February slowed harvest, however improved conditions thereafter ensured desired flavour development and acid retention.
WINE ANALYSIS	Alc/Vol: 13%, Acidity: 6.9 g/L, pH: 3.38
LAST TASTED	May 2015
PEAK DRINKING	Now – 2020
MATURATION	Five months in stainless steel
COLOUR	White gold
NOSE	Lifted aromatics of freshly sliced pear and orange blossom. Hints of creamy brioche and almond meal – derived from time on lees.
PALATE	Purity of fruit is immediately apparent – pear and orange blossom, with a faint suggestion of lemon curd. Lively acid ensures vitality of fruit and palate. Rich and sumptuous, yet fresh and defined.

