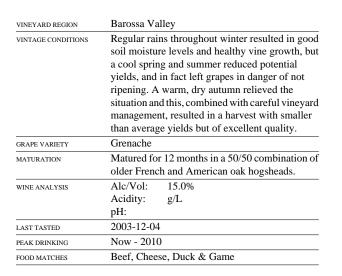
Penfolds

Cellar Reserve Grenache

2002

The tradition of innovation and experimentation is central to the Penfolds winemaking philosophy and is perpetuated in the form of Penfolds Cellar Reserve wines. These sometimes one-off releases emerge periodically when experimental wines, which have been nurtured carefully in the winery cellars, are deemed appropriate for public release. The wines do not necessarily fit into any particular genre and provide winemakers with the freedom to strive for new styles and definitions of excellence in their expression. With the 2002 Cellar Reserve Grenache, a wine has been developed which harnesses one of the world's most exotic and perfumed red wine grape varieties, presenting it as a single varietal wine in contrast to its more established cousin, the Bin 138 Grenache-Shiraz-Mourvedre blend.





Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Dense crimson, with an almost black core.

A heady, concentrated, fragrant lift of unabashed, youthful Grenache fruit, showing primary raspberry and dark stone-fruit conserve aromas, courted by dark spice, licorice and floral notes.

PALATE

COLOUR

NOSE

Expansive and intensely opulent. Rich, generous blueberry and blackberry fruits, with licorice, dark chocolate and stewed beetroot layered over ripe, subtle tannins. The body is full and round, with a chewy, concentrated rich core. Fully reflective of its