



Cellar Reserve Adelaide Hills Semillon 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.

Considered by Penfolds winemakers to be an exceptional white vintage, 2012 provided optimum conditions for all white varieties and in particular, Semillon. Sourced from two vineyards in the renowned cool climate of the Adelaide Hills, this wine is clean, crisp and refreshing, ideally served not too cold but just chilled to release the delicate aromas and wonderful elegance of this iconic Australian variety.

Not for over a decade has Penfolds released a stand alone Semillon and this is the inaugural release under the Cellar Reserve label.



VINEYARD REGION	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	100% Semillon	
MATURATION	Stainless Steel	
WINE ANALYSIS	Alc/Vol:	11%
	Acidity:	7g/L
	pH:	2.98
LAST TASTED	28/9/12	
PEAK DRINKING	Now to 5 years.	
FOOD MATCHES	Seared scallops beurre blanc or as an aperitif.	

Winemaker comments by

Peter Gago - Penfolds Chief Winemaker

COLOUR

Very pale white gold with lime green hues.

NOSE

An intense continuum of flavours with wonderful elegance! This wine shows fragrant aromas of lemon blossom, kaffir lime leaf and perfumed bath salts with faint scents of nettle, gooseberry, freshly cut grass and snow pea. Oh and just a whiff of cardamom spice!

PALATE

Fresh lemony citrus notes carry through to the palate with an exhilarating mouth watering river stone acidity. Essence of lemon/lime sorbet leaves the mouth refreshed and clean. Remarkable length of flavour.