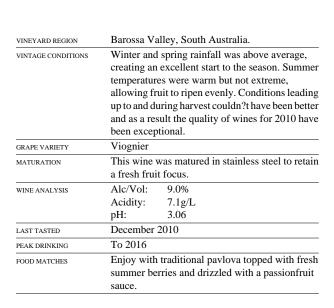


## Cellar Reserve Viognier 2009

The Penfolds Cellar Reserve labels are based on special vineyards and microsites, new varieties and innovative vinification practices. They are handcrafted, small batch wines made with plenty of love and attention.

The Penfolds Cellar Reserve Viognier was sourced from the Barossa Valley, where the variety is used in small amounts to blend with, or co-ferment with Shiraz in order to add colour, aromatics and texture on the palate.

Viognier is also made in the Barossa as a straight dry white wine and in smaller amounts, as a dessert style wine. Stopping the fermentation process at approximately half way, the Cellar Reserve Viognier is left with residual sugar to produce a sweet, dessert wine style.





Winemaker comments by

Penfolds Chief Winemaker Peter Gago

Very pale straw.

COLOUR

PALATE

Intensely lifted floral aromatics of jasmine and frangipani, Turkish delight spice, Kaffir lime leaf, with a subtle undertone of rose water.

Apricot nectar, lemon zest and grapefruit characters provide a luscious front and mid palate, with textural, tangy, citrus acidity providing a perfectly balanced, dry finish.