



Cellar Reserve Adelaide Hills Pinot Gris 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, including Pinot Gris! Sourced from the renowned cool climate of the Adelaide Hills, this wine showcases true Pinot Gris character. The grapes have been allowed to reach full ripeness whilst retaining mineral acidity.



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% Pinot Gris
MATURATION	75% stainless steel for 5 months and 25% seasoned French oak for 3 months.
WINE ANALYSIS	Alc/Vol: 13% Acidity: 6.7g/L pH: 3.09
LAST TASTED	02/10/12
PEAK DRINKING	Now to 3 years.
FOOD MATCHES	For an interesting match try with Pork Belly Confit.

Winemaker comments by

Peter Gago - Penfolds Chief Winemaker

COLOUR

Pale gold.

NOSE

As a result of 25% natural fermentation in seasoned French oak barriques, immediately, layers of creamy, lees derived complexity are forefront, closely followed by ripe pear and potpourri florals.

PALATE

Pear notes dominate a palate that shows a lovely balanced mouth-watering, crunchy and chalk like acidity, finishing with refreshing bone dry phenolics.