CELLAR RESERVE McLAREN VALE TEMPRANILLO 2016

"Definitive, singular ... single-vineyard Tempranillo. Style? Not Spanish nor Portuguese – South Australian!"

PETER GAGO PENFOLDS CHIEF WINEMAKER



OVERVIEW	Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Tempranillo is sourced exclusively from McLaren Vale and is a unique Australian expression of this grape variety. Displaying typical fruit characteristics of berries, liquorice, spice and nectar, extended maturation in seasoned French
VINEYARD REGION	oak has added great complexity to the palate. McLaren Vale
GRAPE VARIETY	100% Tempranillo
VINTAGE CONDITIONS	McLaren Vale recorded below average temperatures during winter and early spring. May enjoyed the highest rainfall of any month but it was still below the long-term average. Record low rainfall prevailed through the growing season. Warmer weather in late spring and early summer ensured the vines were moving along at pace after a slow start. Some relief was provided by the onset of cooler weather in January and February. The relatively mild conditions during harvest ensured the fruit was able to ripen evenly developing lovely varietal flavours and firm tannins.
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.88
LAST TASTED	June 2019
MATURATION	13 months in seasoned French oak barriques

COLOUR	Ferric brick red
NOSE	Inviting. With air - nori, kelp notes arise wet and fresh. All intermersed with flashes of sesame seed, black liquorice, aniseed, nougat & nutty (pistachio) praline. Beneath, and almost concealed - agave syrup (not tequila!) & coal tar A subtle oak huskiness evident?

PALATE Medium to full-bodied.
Familial and singular flavours from the local candy store - Dutch liquorice; and the nearby Chinese Restaurant - candied fennel.
Well-concealed tannins - overladen by apricot (Bellini, and/or white nectarine?) nectar - pulpy and fresh. Tempered acidity and oak; balanced.

PEAK DRINKING Now - 2029

