



CELLAR RESERVE BAROSSA VALLEY VIOGNIER

2014



The Penfolds Cellar Reserve labels harness the spoils of special vineyards and micro sites, new varieties and innovative vinification practices.

The Penfolds Cellar Reserve Viognier was sourced from the Barossa Valley, where the variety is used in small amounts by a number of wineries (not Penfolds) 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. By arresting the fermentation process approximately half way, residual sugar is retained, producing a sweet, dessert-style Cellar Reserve offering.

PENFOLDS CHIEF WINEMAKER	Peter Gago
VINEYARD REGION	Barossa Valley
GRAPE VARIETY	Viognier
VINTAGE CONDITIONS	Above-average winter rainfall provided ample soil moisture for the start of the growing season. Budburst was early due to warm and dry spring weather, however, by flowering and veraison the growth was the same as the previous year. A significant rainfall event in early February slowed the vintage, but improved conditions thereafter ensured fruit was harvested in optimal condition.
WINE ANALYSIS	Alc/Vol: 8.5%, Acidity: 8.0g/L, pH: 2.84
LAST TASTED	Januray 2015
PEAK DRINKING	Now – 2017
MATURATION	Stainless steel
COLOUR	Light straw
NOSE	Fresh and succulent! Apricot flan dusted with nutmeg and cinnamon spice. Undertones of citrus – orange rind and mandarin – with a faint suggestion of melted butter on hot toast.
PALATE	Initial burst of sweet stewed apricots with a dusting of almond meal. Luscious sweetness is amiably balanced by lively acidity – provides a suggestion of dryness to the long finish.

