



CELLAR RESERVE ADELAIDE HILLS CHARDONNAY

2013



The Penfolds Cellar Reserve labels harness the spoils of special vineyards and micro sites, new varieties and innovative vinification practices. They are handcrafted, small batch wines crafted using techniques that enhance varietal definition and textural qualities.

The 2013 Cellar Reserve Chardonnay was sourced from a single vineyard near Balhannah in the Adelaide Hills region of South Australia. Careful monitoring of barrel maturation and lees stirring has produced a wine of great flavour intensity, structure and mouth feel. Considered by Penfolds winemakers to be a fantastic white vintage, 2013 has created chardonnay with excellent purity and varietal character.

PENFOLDS CHIEF WINEMAKER	Peter Gago
VINEYARD REGION	Adelaide Hills
GRAPE VARIETY	100% Chardonnay
VINTAGE CONDITIONS	After average Winter rainfall, Spring brought about very dry weather continuing throughout the Summer months. There were some extreme weather events with high day and night-time temperatures, however, timely and skilful vineyard management ensured this had minimal impact on fruit quality. An excellent finish to the ripening season with above-average temperatures and dry days were perfect for producing optimum flavour intensity and maturity.
WINE ANALYSIS	Alc/Vol: 13.0%, Acidity: 6.8g/L, pH: 3.07
LAST TASTED	21/05/14
PEAK DRINKING	Now to 2020
MATURATION	8 months in French oak (29% new)
COLOUR	Pale straw with lime green hues
NOSE	Initial bursts of white stone fruits (archetypal Adelaide Hills) ensued by complex almond and nougat. Sweet fruits drift from the glass deftly balanced by fine scents of quality French oak.
PALATE	Full flavoured, sweet and rich, yet no residual sugar present. Lightly toasted almonds amid layers of creamy nougat, seamlessly balanced by a lovely line of natural acid.

