



# Cellar Reserve Pinot Noir 2012

The Penfolds Cellar Reserve wines evolved from the mid 1990s as Penfolds experimented in the Magill Estate Cellars with small batches of wines from varieties and winemaking techniques not traditionally associated with Penfolds.

This PENFOLDS Cellar Reserve Pinot Noir style continues to evolve and the 2012 vintage is the sixteenth commercial release. Using a selection from high altitude, cool climate Adelaide Hills vineyards, a major winemaking objective is to craft a wine that is both complex while young, and yet has the capacity to evolve and mature admirably.

This release was hand picked and the various parcels were cold soaked for four days prior to a natural fermentation using 18% whole bunches with no pressings included. The base wines remained on gross lees for nine months without SO2 in a combination of new and seasoned French oak barriques. The wine was then bottled unfiltered and unfiltered.



VINEYARD REGION	Adelaide Hills, South Australia
VINTAGE CONDITIONS	Balanced, moderate crops and healthy canopies were the result of a drier and cool winter followed by a mild to warm spring. Welcomed cool nights during ripening encouraged flavour development and sugar to acid ratios. March was a cooler month with rainfall well up on average causing ripening in red varieties to slow. Individual vineyards were hand harvested under optimal conditions.
GRAPE VARIETY	Pinot Noir
MATURATION	9 months in new and seasoned French oak barriques.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.0g/L pH: 3.67
LAST TASTED	2/7/13
PEAK DRINKING	2014 - 2015
FOOD MATCHES	Ideal with duck confit or rabbit and pork terrine.

#### COLOUR

Deep crimson, unfiltered.

#### NOSE

An expected complex mix of fruits (red-fruits, pomegranate) and meats (prosciutto, cold lamb) ... defiant of its youth – confidently extolling black pudding/porcini mushroom paté/truffle complexities. Further interest beckoned via inviting wafts of Ulong black tea and charr, cinnamon oak.

#### PALATE

Bright and youthful. Sour (black) cherry and wild redcurrant ... with a pomegranate edge propelling an engaging fruit-tart acidity. Fine-grained tannins – particulate / 'sandy'/almost manicured ! And, no pressings ?! Structurally serious, yet unevolved.

### Winemaker comments by Peter Gago - Penfolds Chief Winemaker