



Cellar Reserve Block 25

Mataro

2010

Penfolds Cellar Reserve Mataro is entirely sourced from the Penfolds historic Kalimna vineyard in the Barossa Valley. Planted in 1964, Block 25 has been an important source for many Penfolds Bin wines. The 2010 vintage conditions saw healthy vines delivering below average crops which resulted in wines with concentrated fruit characters and excellent colour depth. Matured in both seasoned and new American oak for a period of 16 months, this generous wine is a standout from this famous Penfolds block. Whilst drinking well at release, this wine will continue to improve with careful cellaring.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	Winter and spring rainfall was above average, creating an excellent start to the season. Summer temperatures were warm but not extreme, allowing fruit to ripen evenly. Conditions leading up to and during harvest couldn't have been better and as a result the quality of wines for 2010 have been exceptional.
GRAPE VARIETY	100% Block 25 Kalimna Mataro
MATURATION	16 months in 10% new American oak, 90% seasoned oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.1g/L pH: 3.75
LAST TASTED	17/7/12
PEAK DRINKING	Now - 2020
FOOD MATCHES	

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Deep red

Unabashed varietal Mataro. Pure. A veritable confectioner's delight: aniseed/liquorice/black jelly-bean and rum n raisin aromatics. Cold roasted meats replete with rosemary/tarragon, coupled with brooding black fruits.

Dark chocolate, cocoa bean with a palate follow-through of the aromatic rum n raisin earlier noted. Chewy, succulent tannins - not as angular as perhaps expected. Generous mid-palate, fleshy, juicy. Balanced. PENFOLDS. Oak not that noticeable - perhaps contributing its share of background spices.