

CELLAR RESERVE
ADELAIDE HILLS
PINOT NOIR

2015



“Pinot with substance, attitude.”

“Not simple. Not shy. As always, “a good drink!””

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 Pinot Noir is sourced from a number of premium vineyards and a variety of clones in the cool-climate region of the Adelaide Hills. Made in the original open fermenters at Magill Estate, this premium Pinot Noir was cold-soaked, hand plunged and underwent natural fermentation prior to maturation in both new and seasoned French oak barriques. It was neither fined nor filtered. Free run only.

VINEYARD REGION

Adelaide Hills

GRAPE VARIETY

Pinot Noir

**VINTAGE
CONIDITIONS**

Autumn and winter rainfall were above the long-term averages. Rain stopped abruptly in early August with light and infrequent showers only observed throughout spring. A significant rainfall event in early January revitalised vineyards and gave vines a much needed boost throughout veraison. Mild days coupled with cool nights provided consistent conditions, resulting in high acid retention with even and steady sugar accumulation over the ripening phase. Harvest across most vineyards in the Adelaide Hills was compressed with the majority of the vineyards picked by the end of March.

WINE ANALYSES

Alc/Vol: 14.5%, Acidity: 5.8 g/l, pH: 3.61

MATURATION

9 months in French oak barriques

COLOUR Crimson

NOSE

Instantly Adelaide Hills Pinot Noir - varietally correct & overt – flush with many other aromatic ‘derivatives’ anxiously seeking attention!

Savoury/Stalky/Spicy. Wafts of cold meats ... ham-hock, red corned-beef imbedded with peppercorn.

Blackberry fruit pastille and dark cherry fruits sprinkled with cinnamon/hot-cross-bun spices. Oak – subtle, supportive, absorbed.

PALATE

The *wrapping* - wild raspberry and a mix of other ripe darkened berries.

The *package* - gamey – sweet ham, quail ... grouse, with only a faint reminder of its 9-month residence in *Quercus robur/sessilis*. The *seal* - balance is the key here. Medium-bodied, tannin reverent ... and a little bit too palate-friendly!

Lingers.

PEAK DRINKING Now to 2025

LAST TASTED September 2016

Penfolds®