CELLAR RESERVE PINOT NOIR

2024

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 two vineyards in Tasmania, the Whitehills vineyard in the Tamar Valley and a grower property in the Coal River Valley region. First made in 1997 at Magill Estate, the sourcing was originally 100% Adelaide Hills. Today, our winemakers are delighted to champion the cool climate vineyards of Tasmania. This wine was made in open fermenters with 37% whole bunch inclusion.

GRAPE VARIETY

Pinot Noir

VINEYARD REGION

Tasmania

WINE ANALYSES

Alc/Vol: 13.5%, Acidity 6.2 g/L, pH 3.49:

MATURATION

Seven months in French oak barriques, 18% new, 15% one-yearold with the balance in seasoned oak.

VINTAGE CONDITIONS

Northern Tasmania's growing season was dry and warm. Access to water was important to reduce vine stress. Harvest was two weeks earlier than usual, pushed forward by the warm conditions, yields were good despite the lack of rain. Pinot Noir enjoyed a standout year with excellent varietal flavours, tannins and refreshing acidity.

NOSE

A kaleidoscope of exotic fruits, herbs and spice. First detected, fresh cranberry and wild strawberry. Underlying notes of earth, funk, spice and stalk – balanced. Wafts of dried herb rise above. A nose that speaks of varietal and place. Hedonistic.

PALATE

Neat as a pin. Whole bunch tannins keep everything in place. Layered complexity. Yin and yang. Strawberries provide sweetness while hints of tomato leaf and juniper berry impart a savoury edge. Charcuterie board flavours vie for attention. Jamón Ibérico, confit duck, caperberries, Ligurian olives. Beautifully balanced, beckons.

COLOUR

Bright ruby, cranberry pip red, crystal-clear clarity

PEAK DRINKING

Now - 2032

LAST TASTED

February 2025



