

CELLAR RESERVE CHARDONNAY

2024

OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. The 2024 Penfolds Cellar Reserve Chardonnay is sourced from Tumbarumba in New South Wales. Powerful fruit, fine acidity and maturation in French oak barriques delivers a wine of great balance and complexity.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Tumbarumba

WINE ANALYSES

Alc/Vol: 13%, Acidity 6.9 g/L, pH 3.22

MATURATION

Eight months in French oak barriques, 25% new

VINTAGE CONDITIONS

Tumbarumba experienced a relatively dry winter and an early start to spring. Temperatures were above average throughout the growing season, but not overly hot. High rainfall towards the end of spring and early summer replenished the soil moisture, encouraged canopies to thrive, and set the vines up for a strong finish. Harvest was an early with no rain or humidity to cause concern. Fruit quality was exceptional. A great year for the region.

NOSE

The nose is complex, starting with river stone minerality and fresh oyster shell, entwined with rich, nutty aromas of nougat, hazelnuts, and pistachio. A hint of sulphur/flint adds an edgy precision, while the fruit character is elegantly expressed through crisp nashi pear and dehydrated lemon and lime zest. Creamy lemon curd and white peach bring opulence, while the scent of vanilla cream adds sweetness. The nose is rounded out with the savoury umami of bacon fat and the green, vegetal notes of snow pea.

PALATE

On the palate, a sweet poached fruit core is the centrepiece, with a sandy phenolic grip that adds texture and depth. Mineral warmth is present, while poached loquats and rich quince provide a comforting and elegant fruit profile. Manuka honey contributes a subtle, earthy sweetness. This Chardonnay is a testament to the freshness and vibrancy of Tumbarumba, promising to evolve gracefully with time in the cellar.

COLOUR

Pale straw lime green hues

PEAK DRINKING

Now – 2038

LAST TASTED

March 2025

Penfolds[®]

