

# PENFOLDS

## CELLAR RESERVE CABERNET SAUVIGNON 2021

### OVERVIEW

---

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. It is only in exceptional vintages that we release a Cellar Reserve Cabernet Sauvignon. The 2021 vintage is a modern interpretation of this great and noble varietal, showcasing the tangible benefit of blending across complimentary regions. Large format French oak puncheons have been used to mature the blend, providing an alluring framework for the generous, varietally pure fruit.

### GRAPE VARIETY

---

Cabernet Sauvignon

### VINEYARD REGION

---

Port Lincoln, Southern Fleurieu and McLaren Vale

### WINE ANALYSES

---

Alc: 14.5%, Acidity: 6.8 g/L, pH: 3.65

### MATURATION

---

Large format French oak puncheons

### VINTAGE CONDITIONS

---

Near long-term average rainfall in winter and spring provided good soil moisture profiles and encouraged canopy development, while helping to mitigated frost risk. Spring was warmer than average, with some welcome rain during September and October. From November to harvest it was generally dry and warm, with a peak temperature of 38.2°C recorded in McLaren Vale on the 27th of November. Mild weather mostly prevailed over the summer months with only one hot spell in January. Three consecutive days of rain in early February freshened up the vines in readiness for veraison. Mild conditions from February to April were near perfect for slow and steady ripening of cabernet sauvignon grapes to their fullest potential.

### COLOUR

---

Deep crimson red with deep cherry red core

### NOSE

---

Complexing aromatics. Cassis, olive brine and satsuma plum. Greek herbs of oregano, rosemary and fennel seed. French patisseries, vanilla sponge. Cedar oak. Sea mist/sea spray. Bracken scrub. Samphire. Seaweed-umami.

### PALATE

---

Distinctly cabernet. Tight, succulent palate. Cranberry, redcurrant and goji berries. Gravelly texture, light dusting of cocoa powder. Toasty oak shining through - crème brûlée and nougat. Very polished and approachable.

### PEAK DRINKING

---

Now- 2036

### LAST TASTED

---

June 2022

*Penfolds*<sup>®</sup>

