

ONE

BY

Penfolds®



DESIGNED BY

NIGO

2022 CABERNET SAUVIGNON

OVERVIEW

Introducing One by Penfolds. Designed in partnership with Human Made founder NIGO, One by Penfolds celebrates the idea of 'oneness'. Oneness embraces what makes us all different and unique, but also the things that bring us together – as represented by the winemaking regions from where the One by Penfolds range is made around the world. Sourced from the 2022 vintage, fruit for One by Penfolds Cabernet Sauvignon was selected based on style and character from vineyards across South Australia.

COUNTRY

Australia

VINEYARD REGION

South Australia, Western Australia

GRAPE VARIETY

Cabernet Sauvignon

WINE ANALYSIS

Alc: 14.5%, Acidity: 6.2 g/L, pH: 3.65

FOOD PAIRING



Rack of Lamb



Veal & Pork
Meatballs



Ratatouille Tart

COLOUR

Vibrant red core with purple rim.

NOSE

A lovely complex nose, with charming notes of boysenberry and custard danish providing sweet notes. A suggestion of fresh bay leaf conjures an alluring herbal aroma. With a clear nod to the varietal, a further impression of tomato leaf and black currant reinforce the identity of the grape.

PALATE

A generous, plush palate brimming with fruit. Fuji apples, blueberries, and wild raspberry provide the core, while preserved cranberries and pomegranate concentrate adds vibrancy. Juicy acidity balances the fruit, refreshing. A sensation of toasted brioche, no doubt derived from the oak maturation, brings it all together.

VINTAGE CONDITIONS

Early winter rainfall was above average. In contrast, August and September were quite dry. However, soil moisture profiles were ideal for spring budburst. A series of low-pressure systems in October/November resulted in higher-than-average growing season rainfall. The season was generally cool, with just a handful of days recorded above 35°C. The prevailing conditions allowed for an orderly harvest with Cabernet Sauvignon grapes developing lovely varietal characters.

PEAK DRINKING

Now - 2029

LAST TASTED

August 2024