

CELLAR RESERVE SANGIOVESE

2021

OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Sangiovese was first released in the 1990's and is sourced exclusively from the Barossa Valley. Most of the grapes were fermented at Penfolds Magill Estate vintage cellar in the original wax-lined open fermenters. The wine was matured in French oak barriques and the inclusion of some new oak adding structure and allure.

GRAPE VARIETY

Sangiovese

VINEYARD REGION

Barossa Valley

WINE ANALYSES

Alc: 14.5%, Acidity: 6.4 g/L, pH: 3.58

MATURATION

12 months in French oak hogsheads (27% new and 55% 1-y.o.)

VINTAGE CONDITIONS

Winter rainfall was below average due to low rainfall experienced in July, however a wetter than average August contributed to average soil moisture profiles throughout the Barossa Valley. Spring temperatures were generally warmer than average with excellent climactic conditions for budburst and flowering. The region recorded 21 days of temperatures >35°C over summer. Apart from a few "wet" days in early February, the predicted La Nina failed to impact the Barossa during early vintage months. January - March temperatures were generally similar to the long-term average, with February slightly cooler. The mild conditions made for an excellent harvest, with sangiovese grapes exhibiting strong varietal typicity.

COLOUR

Cherry with brick red hues

NOSE

A gentle swirl of the glass conjures a kaleidoscope of aromatics reminiscent of the Trattoria. Salumi first, with cured capocollo and prosciutto. Anchovies, roasted pepper, green peppercom, tarragon/oregano, black olive... Pizza, fresh from the wood fire. Further inducing one's appetite, toasted ciabatta sourdough bread with caponata. A whiff of Campari reaffirms the varietals nationality. A closer examination reveals a sweet/savoury dichotomy. Charry oak adds body, while nutmeg, vanilla bean and pimento "allspice" add to the intrigue.

PALATE

The palate is no less alluring than the nose. The sweeter red fruits are noted first, balanced by mouth-watering acidity: cranberry, cherry, pomegranate. Savoury notes of sliced fennel/grilled radicchio. Very succulent indeed. The tannins are very fine. There is a lovely interplay with the tannins/acid. A wine made to enjoy with food.

LAST TASTED

Now - 2030

PEAK DRINKING

March 2023

"Sangiovese may not be the varietal that first springs to mind when thinking of the Barossa Valley, however over the past 30 years it has steadily built on its solid foundations. Our main source of sangiovese is the several acres on prime soil at our revered Kalimna vineyard where it was first planted in 1984."

- Andrew Hales, Penfolds Winemaker

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