

# CWT 521

## CABERNET SAUVIGNON MARSELAN 2021

The introduction of Chinese Winemaking Trial 521 (CWT 521) embodies the Penfolds spirit of trial and experimentation, continuing a naming tradition and philosophy pioneered by Yattarna Bin 144 and RWT Bin 798, also known as Red Winemaking Trial. "As a trial wine, the numerals 5-2-1 refer to the sourcing of the wine from "five" geographical areas (four from the Yunnan region and one from the Ningxia region) and the first commercial vintage of this trial wine – "21". Adhering to Penfolds time-honoured and distinctive House Style, this Chinese Winemaking Trial combines the essence of cabernet sauvignon from the Shangri-La region and marselan from Ningxia. Shangri-La is in the Yunnan province, one of the most beautiful locations in China. The high altitude of the mountainside vineyards makes ideal cool, dry conditions for ripening cabernet sauvignon. Ningxia is a province in north-central China and has been at the forefront of modern Chinese winemaking since 1982. The region benefits from the proximity of the Yellow River and a south-north ridge called Helan Mountain which protects Ningxia from extreme weather from the west. This multi-regional blend was crafted using traditional Penfolds winemaking techniques. Meticulous attention to detail was applied to fruit selection, fermentation management and post-vintage classification. The Ningxia marselan and Shangri-La cabernet sauvignon components were blended to complete maturation in French oak.

### GRAPE VARIETY

Cabernet Sauvignon (82%), Marselan (18%)

### VINEYARD REGION

Shangri-La, Ningxia

### WINE ANALYSIS

Alc/Vol: 15%, Acidity: 6.2 g/L, pH: 3.65

### MATURATION

12 months in French oak barriques (95% new)

### VINTAGE CONDITIONS

Ningxia enjoyed a warmer than average growing season, particularly in August and September. There was no significant rainfall during spring or summer. Conditions stayed warm during the autumn harvest and winter arrived late, allowing grapes to reach optimum ripeness on the vine. The vineyards in Yunnan's Shangri-La region range in altitude from 2,200 in the Rongzohng village to 2,300 meters in the Sinong village vineyard. The cool, dry conditions over the growing season enabled the cabernet sauvignon grape to ripen gradually, expressing the nuance of this unique terroir.

### COLOUR

Cherry red core with garnet edges

### NOSE

Youthful exuberance, a wine that will undoubtedly benefit from a decant or at the least a generous swirl. Expectedly so, an altogether different aromatic profile being introduced into the Penfolds portfolio.

Red fruits, wrapped within a subtle oak "case".. First noted, cranberry and boysenberry. Energetic, alluring and full of intrigue. This is a slightly leafy note, reminiscent of just-picked peppery mustard greens and dried bay leaf.

Subtle background scents of pickled cherries, dark chocolate, rosemary. Is this the emergence of regional artefact? Time will tell.

### PALATE

Linear, defined, grainy in texture.

Sweet and savoury flavours vie for attention, with call outs of Jamón Ibérico, blueberries straight from the punnet, fresh plum and blackcurrant.

The mid-palate has lovely mouthwatering succulence, a mouthwatering "binding" acidity. Hoisin sauce and a meaty nuance. Ripe tannins evoke thoughts of cocoa dust, yet belying the wine's textural sleekness/tautness. The acidity is fine and focuses the palate. Subsequent vintages will confirm whether these elements are evidence of varietal character, or regional personality.

### PEAK DRINKING

2024 - 2029

### LAST TASTED

June 2023