

CELLAR RESERVE  
TASMANIAN  
CHARDONNAY  
2018



**OVERVIEW**

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. The 2018 Penfolds Cellar Reserve Chardonnay is sourced from Tasmania. Powerful fruit, fine acidity and maturation in old and new French oak barriques delivers a wine of great balance and complexity.

**GRAPE VARIETY**

Chardonnay

**VINEYARD REGION**

Northern Tasmania

**WINE ANALYSIS**

Alc/Vol: 13.5%, Acidity: 7.1 g/L, pH: 3.11

**MATURATION**

100% French oak barriques: 25% new

**VINTAGE  
CONDITIONS**

After a cool start to the season, the weather quickly warmed at the beginning of spring. There were no frost events and flowering conditions were ideal, being warm and dry. Apart from some early December rainfall, the summer was dry and temperatures were mild, with no extreme heat. Chardonnay yields were excellent and harvest was early and untroubled by disease. Overall, an exceptional growing season.

**COLOUR**

Very pale straw with light green hues

**NOSE**

Immediately closed but given a swirl and some air this wine opens up beautifully. Lovely purity of fruit but at the same time showing great complexity. Lemony, citrus fruits and grapefruit pith hover over savoury nougat, cashew and crème brulee with a light hint of sea spray and gun smoke/flint.

**PALATE**

Superb palate, very linear with lemon citrus drive and focus. The French oak is beautifully integrated and barely noticeable. A chalky, mouth-watering, juicy acidity runs right through the palate with a slaty/powdery phenolic grip to finish. A lovely Chardonnay delivering wonderful length of flavour.

**PEAK DRINKING** Now - 2025

**LAST TASTED** May 2019

*Penfolds*