

CELLAR RESERVE  
McLAREN VALE  
TEMPRANILLO  
2018



*“As this single vineyard gets older, this wine style gets wiser ...  
Unblended, Unassisted, Uncomplicated.”*

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**

**OVERVIEW**

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Tempranillo is sourced exclusively from McLaren Vale and is a unique Australian expression of this grape variety. Displaying typical fruit characteristics of berries, liquorice, spice and nectar, extended maturation in seasoned French oak has added great complexity to the palate.

**GRAPE VARIETY**

Tempranillo

**VINEYARD REGION**

McLaren Vale

**WINE ANALYSIS**

Alc/Vol: 14% Acidity: 5.9g/L pH: 3.90

**MATURATION**

12 months in seasoned French oak

**VINTAGE  
CONDITIONS**

The growing season in McLaren Vale was well set up by generous winter rainfall. The dry spring kept the vigour in check with budburst occurring in early September. It was mostly dry and warm during December and January, with a nice even veraison. Early February was hot, which sped up ripening. However, moderate temperatures during mid-February slowed ripening slightly delaying harvest. A burst of warmer weather in late February and early March finished the Tempranillo grapes nicely with fruit displaying bright colours and great flavour. An excellent vintage for the varietal and the region overall.

**COLOUR**

A garnet core with a crimson rim

**NOSE**

Plum paste and sarsaparilla with pork crackling and prosciutto. Lifted spice aromatics of cinnamon and nutmeg are redolent of a Moroccan bakery. There is a suggestion of graphite and steel on whetstone. Dark cherries and strawberry bramble round out the fruit aromatics. An exotic amalgam that entices you in for more.

**PALATE**

Plum, wild cherry and cranberry are varietal markers, complimented by rosemary, fennel and sage earthy tones. On the palate the graphite and steel aromatics emerge ferric and slaty. There is a saline, film-like texture with supple tannins that build over time. A wine in need of Tapas!

**PEAK DRINKING**

Now - 2030

**LAST TASTED**

February 2021

