

PENFOLDS

CELLAR RESERVE SHIRAZ 2021

OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. This is the first release of a 100% Cellar Reserve Shiraz. The outstanding 2021 harvest afforded us an opportunity to source small parcels of high-grade shiraz to craft something different and contemporary. The 2021 Cellar Reserve Shiraz is a modern interpretation of this highly coveted varietal, showcasing the tangible benefit of blending across regions. Large format French oak puncheons and well-seasoned vats were used to mature the blend. An altogether new interpretation of our most recognised grape varietal.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Port Lincoln, Southern Fleurieu and McLaren Vale

WINE ANALYSES

Alc: 14.5%, Acidity: 6.4 g/L, pH: 3.7

MATURATION

French oak puncheons (1-y.o.) and seasoned vats

VINTAGE CONDITIONS

Near long-term average rainfall in winter and spring provided good soil moisture profiles and encouraged canopy development, while helping to mitigated frost risk. Spring was warmer than average, with some welcome rain during September and October. From November to harvest it was generally dry and warm, with a peak temperature of 38.2°C recorded in McLaren Vale on the 27th of November. For the most part, mild weather prevailed over the summer months with only one short hot spell in January. Three consecutive days of rain in early

February freshened up the vines during veraison. Mild conditions from February until harvest were optimal for slow and steady ripening of shiraz grapes. Harvest was an orderly affair, with some exceptional parcels set aside for the Cellar Reserve Shiraz.

COLOUR

Dense crimson with garnet hues

NOSE

Intense aromatics of spice and pepper. An amalgam of primary fruit aromatics ranging from juicy plum, raspberry coulis and mulberry leaf. Stock reduction- pan juices add an intriguing savoury dimension alongside Kalamata olives and exotic notes of Peking duck, hoisin sauce, star anise.

PALATE

Pomegranate molasses entices, unfurling across the mid-palate. Mulberry leaf suggestive of cooler fruits. Slatey/granite like tannins create a well-defined and textural palate. Tightly coiled, chalky finish. Pomegranate acidity interplays with structure and texture well, everything in place, complete. Subtle oak character is detected, some spice coming through, although it's predominantly fruit forward.

PEAK DRINKING

Now - 2034

LAST TASTED

June 2022

Penfolds[®]

