

CELLAR RESERVE GRENACHE SHIRAZ MATARO

2022

Penfolds[®]



OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Grenache Shiraz Mataro is sourced from McLaren Vale, where the maritime climate is perfect for ripening these three varietals. An approachable, fruit driven wine style that is versatile with food.

GRAPE VARIETY

Grenache 61% Shiraz 25% Mataro 14%

VINEYARD REGION

McLaren Vale

WINE ANALYSES

Alc: 14.5%, Acidity: 7.2g/L, pH: 3.52

MATURATION

Seasoned French and American oak hogsheads

VINTAGE CONDITIONS

Winter rainfall was above average driven by June and July rainfall. August and September rainfall was below average, however soil moisture profiles were ideal for budburst. A series of low-pressure systems in late spring resulted in higher-than-average growing season rainfall. The season was generally cool, with only 3 days recorded >35°C. The cool conditions delayed harvest, which was a drawn-out affair. The extra hang time allowed the grapes to develop lovely varietal characters.

COLOUR

Bright mulberry

NOSE

Generous aromatics emerge with just a cursory swirl, fairly leaping from the glass. First noted, sweet custard generosity, reminiscent of freshly baked Portuguese tarts. On further inspection, heady notes of cherry and blueberry danish with a white icing drizzle. Fresh fruits of the forest are in abundance, with blueberries, mulberries, loganberries and raspberries competing for attention. Dark chocolate, black forest cake and coulis scents ascend. The fruit profile darkening with air. Subtle oak adding further complexity and exotic spice notes.

PALATE

Undeniably and proudly fruit driven. Raspberry compote and whipped cream. An enticing, confectioned sweetness, fresh red jubes and 'milk bottles' creaminess. A mineral like conveyance provides a balanced duality. Wet river stones and slate tapering the back palate, shaping and focussing the wine. The acid is finely tuned, providing succulence and mouth-watering crunch. A very complete palate, quite seamless, with fine silky tannins. A lovely synergistic melding these three varietals.

PEAK DRINKING

Now - 2033

LAST TASTED

June 2023