

CELLAR RESERVE VIOGNIER

2020

OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Viognier is made from grapes sourced from a long-term Penfolds grower vineyard in the Barossa Valley. A lush, dessert-style Cellar Reserve offering, this wine is a refreshing take on the more traditional Viognier style and offers a light dry mouthfeel on the finish.

GRAPE VARIETY

100% Viognier

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 8.5%, pH: 2.90, Acidity: 6.95 g/L

MATURATION

Six months stainless steel

VINTAGE CONDITIONS

The Barossa Valley experienced the second consecutive year of winter drought. Soil moisture levels were well below average leading into the growing season. Spring was cool and dry, driven by below average minimum and maximum temperatures. The trend continued well into November delaying flowering and fruit-set. Summer was typically hot, the Barossa Valley recorded 26 days over 35°C. However, conditions in January and February provided some relief. Average February maximum temperatures were 3°C below average. This, combined with a welcome downpour of rain on 1 February, allowed the grapes to reach full ripeness in fine condition.

COLOUR

Vibrant yellow/gold

NOSE

An amalgam of exotic perfumes leap from the glass. Gardenia florals, jasmine and chamomile tea lead the way, while stone fruit aromatics add further allure. Notes of fresh apricots and loquats are supported by poached pear and spiced quince jelly.

PALATE

Lusciously sweet, however fine acidity and balanced phenolics help keep the palate fresh and lively. The exotic fruit notes from the nose continues through to palate, with pear, quince, apricot and almond biscotti holding court. It may be sweet but in no way could you describe the wine as cloying. A second glass beckons.

PEAK DRINKING

Now – 2028+

LAST TASTED

December 2023

Penfolds[®]

