

PENFOLDS II

A COLLABORATION WITH DOURTHE
CABERNET SAUVIGNON MERLOT MV



The creation of this limited release cabernet merlot began as a quest to create something real, different, and aspiringly lofty, together with our trusted partner Dourthe Bordeaux. The French component of this wine was made at two of the Dourthe-owned wineries. Australian components of this wine were made at Penfolds Nuriootpa Winery (South Australia). The French and Australian components were blended and bottled in South Australia.

GRAPE VARIETY

Cabernet Sauvignon, Merlot

VINEYARD REGION

South Australia, Bordeaux

WINE ANALYSIS

Alc/Vol: 14.0%, Acidity: 5.7 g/L, pH: 3.63

MATURATION

New and seasoned French oak barriques and hogsheads

VINTAGE CONDITIONS

Bordeaux winter was mild, followed by a wet spring. Soil moisture levels were favourable leading to early budburst and flowering. Summer was dry until mid-August when a storm dropped a significant amount of rain. On the one hand it was welcome, given the parched conditions, however growers were on high alert for mildew in the humid conditions that followed. Overall, it was a warm and mostly dry growing season, with the rain arriving in sporadic thunderstorms. The early ripening merlot fared very well. In South Australia, Coonawarra had a favourable start to the growing season. Spring was notably warm, November especially, up +3°C on the long-term average. The Barossa Valley growing season was also relatively mild with long dry spells. July was unusually dry, however good falls in August provided a solid foundation for the vines to thrive in spring. Spring temperatures were generally warmer than average in both regions with favourable climactic conditions for budburst and flowering. Summer temperatures were near long-term average. The autumnal conditions were cooler than average, allowing grapes to ripen slowly and evenly. Except for a few wet days in February, the predicted La Niña conditions failed to materialise. An outstanding vintage for South Australian cabernet sauvignon.

COLOUR

Flashes of deep magenta/ruby/garnet. Bright

NOSE

Hard to ID ... yet it shouldn't be easy! It isn't. "Cabernet'y"?

Without wanting to be too forensic, postulating:

- *Via France*: savoury, lead pencil, forest floor, dry bracken.
- *Via Australia*: plum-stone/freshly-cut satsuma plum; dark cherry streusel cake.
- *Via oak*: sandalwood, cola.
- *Via???*: chinotto, redcurrant, green/pink peppercorn, tomato gazpacho (tomato/cucumber).

Confidently, all combine to exude an irresistible red wine aromatic temptation.

PALATE

Medium-bodied.

A dusty mint impression prompts thoughts of source. Similarly subtle black and red-curranted fruits.

Tannins – more of a palate conveyance, less of an attaque – grainy, elongated.

Excellent weight. Fine, with width/depth. Acid and tannin, not alcohol and oak, are the backbone of this wine.

Savoury/mouthwatering/complex – arrestingly draws you in. Now captive.

The measured palate profile is one of balance, not bigness; definition, not clutter.

Worldly. Different.

PEAK DRINKING

2025 – 2050

LAST TASTED

March 2023