

CELLAR RESERVE  
TUMBARUMBA  
CHARDONNAY  
2019



**OVERVIEW**

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. The 2019 Penfolds Cellar Reserve Chardonnay is sourced from Tumbarumba in New South Wales. Powerful fruit, fine acidity and maturation in French oak barriques delivers a wine of great balance and complexity.

**GRAPE VARIETY**

Chardonnay

**VINEYARD REGION**

Tumbarumba

**WINE ANALYSIS**

Alc/Vol: 13.4%, Acidity: 6.8 g/L, pH: 3.18

**MATURATION**

100% French oak barriques for 8 months (38% new)

**VINTAGE CONDITIONS**

Tumbarumba experienced significant rainfall in November, with reports of localised hail. Conditions were generally hot in summer, with two heatwaves in January mitigated by cooler spells in-between. The growing season finished well, with mild conditions leading into harvest. Chardonnay from this region displayed strong varietal character and retained good natural acidity.

**COLOUR**

Very pale straw

**NOSE**

A complex offering of gun smoke/cordite flint and subtle yeast lees, derived nougat and smoked cashew. Citrus fruits abound – lemon curd and lemon meringue are rounded out by subtle white nectarine. An array of aromas creating an exotic amalgam.

**PALATE**

Citrus and lemon meringue linger on the finely textured and creamy palate. More on the savoury spectrum akin to a fine Burgundy. Hints of ground biscuit and finely ground almond meal add appeal. Gently appetising with a soft and mouth-watering acid structure. As the acid unfurls it creates a mouth coating, velvety and long fine finish. A wonderfully balanced “moreish” wine!

**PEAK DRINKING** Now - 2027

**LAST TASTED** July 2020

*Penfolds*