



# Cellar Reserve Barossa Valley Cabernet Sauvignon 2008

The tradition of innovation and experimentation is central to the Penfolds winemaking philosophy and is perpetuated in the form of Penfolds Cellar Reserve wines. These sometimes one-off releases emerge periodically when experimental wines, which have been nurtured carefully in the winery cellars, are deemed appropriate for public release.

Accolades for the 2006 Penfolds Cellar Reserve Barossa Valley Cabernet Sauvignon have been complimentary. UK wine writer Matthew Jukes and Australian wine writer Tyson Stelzer write in their book, TASTE Food & Wine 2009: "This is the best young Australian Cabernet that we have ever tasted. There you have it, one of the biggest statements in this book. And there's more. If you bring the rest of the world into play, the only region worth mentioning is Pauillac in Bordeaux, where Chateau Latour and the other big guns hang out. We are desperately serious about this statement and will watch this wine as closely as we can afford for the next fifty years. It has extraordinary persistence and concentration as well as masses of oak. Its sensational fruit needs decades to come out."



VINEYARD REGION	100% Barossa Valley
VINTAGE CONDITIONS	A welcome wet winter and a moderate, dry spring encouraged steady early season growth, setting up for a text-book harvest. Cool and dry conditions during the start of summer were described as perfect, conducive to excellent flavour, colour and phenolic development. A record 15 day heatwave, starting on the 3rd March created a major interruption, inducing a vintage of two distinct halves - a statement pertaining to the profound differences in quality of fruit picked before and after the heat spell. Weighted-average vintage charts may not do justice to the South Australian harvest in 2008. Penfolds reds will.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	13 months in 100% new French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.6g/L pH: 3.6
LAST TASTED	29/2/12
PEAK DRINKING	2014 - 2032.
FOOD MATCHES	Ideal with roasted rack of lamb encrusted with sea salt and rosemary.

**COLOUR**

**NOSE**

**PALATE**

Winemaker comments by  
Peter Gago, Penfolds Chief Winemaker

Deep garnet, dense core.

Immediately and unashamedly pungent & perfumed - violets, florals, exotics. Sweet dough/brioche beneath ("cold hot-cross bun"), quince paste, 5-spice. Clove (oak) Surely not 100% French - absorbed by youth, fruits, and a myriad of other sensory distractions. With air, a veil of blackcurrant 'prettiness' blows off, and old-fashioned sarsaparilla/ribena aromatics emerge.

Full-bodied, expansive, substantially apportioned. A flavoured gradation of (primary) blackcurrant and (secondary) dried-plum fruits through to (tertiary) roasted beetroot, tomato consomme.