

CELLAR RESERVE  
ADELAIDE HILLS  
CHARDONNAY

2015



*“Adelaide Hills Chardonnay in 2015? Already endorsed. Already delivering. Already!”*

*“A single-vineyard, contemporary style of Chardonnay that could only come from one place. South Australia’s Adelaide Hills.”*

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**

<b>OVERVIEW</b>	<p>Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style.</p> <p>Penfolds Cellar Reserve Chardonnay is sourced from a single vineyard in Kenton Valley in the Adelaide Hills. Powerful fruit, fine acidity and maturation in old and new French oak barriques has delivered a wine of great balance and complexity.</p>	<b>COLOUR</b>	Pale straw tussling with a lime green hue
<b>VINEYARD REGION</b>	Adelaide Hills	<b>NOSE</b>	Instantly extols a classic Adelaide Hills persona – white peach and nectarine, courted by aromas of nougat, toasted almonds. Creamy, cedary and slightly chappy French oak ensures enhanced complexity – seamlessly aligning with fruits. Consummated by a refreshing undertone of sea spray and appealing rock/cordite flint.
<b>GRAPE VARIETY</b>	Chardonnay	<b>PALATE</b>	A wave of white-peach purity initially monopolises ... Yet emboldened by creamy, nutty and savoury ‘bric-like’ characters, still retaining a mouth-watering disposition. A refreshing palate possessive of a wonderful linearity, no doubt arising from a formidable mineral-acid spine. A stately phenolic “grip”, courtesy of the absence of any fining, adds length and structural scale.
<b>VINTAGE CONDITIONS</b>	<p>Autumn and winter rainfall were above the long-term averages. Rain stopped abruptly in early August with nothing more than light and infrequent showers observed throughout spring. A significant rainfall event in early January revitalised vineyards and gave vines a much needed boost throughout veraison. Mild days coupled with cool nights provided consistent conditions, resulting in high acid retention with even and steady sugar accumulation over the ripening phase. Harvest across most vineyards in the Adelaide Hills was compressed with the majority of the vineyards picked by the end of March.</p>	<b>PEAK DRINKING</b>	Now to 2021
<b>WINE ANALYSES</b>	Alc/Vol: 13%, Acidity: 6.9 g/l, pH: 3.21		
<b>LAST TASTED</b>	August 2016		
<b>MATURATION</b>	35% new and 65% seasoned French oak barriques for 9 months		

*Penfolds®*