



Cellar Reserve Adelaide Hills Pinot Noir 2008

The Penfolds Cellar Reserve Pinot Noir style continues to evolve and the 2008 vintage is the twelfth commercial release. Using a selection from high altitude, cool climate Adelaide Hills vineyards, a major winemaking objective is to craft a wine that is both complex while young, and yet has the capacity to evolve and mature admirably.

This release was hand picked and the various parcels were cold-soaked for four to five days prior to a natural fermentation using 20% whole bunches with no pressings included. The base wines remained on gross lees for nine months without SO2 in 58% new and 42% seasoned French oak barriques. The wine was then bottled unfiltered and unfiltered.

"Ideally open prior to the 2006, 2007 vintages - a very small and strictly-selected release snatched from what was certainly a climatically-challenged year for Adelaide Hills Pinot Noir. Ready now - not unlike Burgundy, a la the 2003 vintage..."



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	Spring was frost free while summer was initially moderate. An unseasonably cool February allowed optimum ripening conditions for maximum flavour intensity while cool nights allowed for excellent acid retention. Early March saw one of the longest heat waves in recorded South Australian history but the high altitude Adelaide Hills was able to handle the heat. A remarkable vintage in what was a terribly challenging climatic year.
GRAPE VARIETY	Pinot Noir
MATURATION	This wine was matured in new (58%) and seasoned French oak for nine months.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.2g/L pH: 3.60
LAST TASTED	August 2010
PEAK DRINKING	Now to 2013
FOOD MATCHES	Ideal with duck confit or rabbit and pork terrine.

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Deep blood-red (unfiltered).

A fusion of strawberry, cooked beetroot and quince paste abounding with spices. The faintest suggestion of nutty oak, all but consumed by masses of fruit. Moreover, an even fainter suggestion of pigeage / stalk character?

Substantial, fleshy... layered, complex. An uplifting acidity courting rounded & soft, integrated tannins. Barely perceptible oak, entwined with beetroot & red-currant fruits.