

Penfolds

Kalimna Sangiovese

2002

The first vintage of this was created in 1998 from eight rows of vines planted over 20 years ago at Penfolds Kalimna Vineyard in the Barossa Valley. The wine was naturally fermented, and neither filtered or fined. The winemaking is intuitive to vintage conditions, rather than a set piece. Over the last few vintages winemakers have encouraged natural wild ferments and post-fermentation macerations to enhance flavours and textures.



VINEYARD REGION	
VINTAGE CONDITIONS	Regular winter rainfalls ensured ideal soil moisture levels and healthy vine growth. Spring and summer temperatures were amongst the lowest on record, which reduced yield potential, as well as slowing overall crop ripening to a crawl. A warm, dry autumn eventuated, which, combined with careful vineyard management, enabled the grapes to reach ideal ripeness.
GRAPE VARIETY	Sangiovese
MATURATION	The wine was matured in five to six-year-old French oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: g/L pH:
LAST TASTED	2003-10-02
PEAK DRINKING	Now - 2006
FOOD MATCHES	Beef, Pasta, Pizza

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Brick red.

NOSE

Recognisable regional Kalimna Sangiovese aromas abound. The nose is savoury, meaty and gamey complexed by nutmeg tones. Some maturation notes are apparent, yet there is no oak to be found.

PALATE

The aromas follow well onto the palate. Savoury flavours coupled with wild raspberry and cherry fruits are supported by trademark Sangiovese tannins, pronounced and assertive, yet silky. A distinct and textural mouthfeel to the finish with no trace of oak