



Cellar Reserve Barossa Valley Sangiovese 2007

The early Cellar Reserve Sangiovese vintages were trial wines made from eight rows of vines planted at Kalimna in 1982 in conjunction with the South Australian Department of Agriculture. During the early 1990s, Penfolds' red winemaking team made several unreleased experimental wines to establish a clear direction of style...*

This Italian variety has adapted extremely well to Australian conditions... The fruit is particularly intense, with small berries, strong colours, deep flavours and slinky, dry tannin structures. Since the first commercial vintage in 1998, the wines have steadily improved in both definition and character.*

The wine underwent a natural ferment, spending five weeks on skins post ferment. Basket pressed with some pressings included, the wine was matured for 12 months on gross lees without SO2 in five year old French oak barriques. The finished wine was bottled without fining or filtration.

**Rewards of Patience, Sixth Edition, By Andrew Caillard MW, 2008.*



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	2007 in the Barossa was a drought year that produced low yields of intense fruit. It was an early vintage, with low rainfall and warm weather contributing to early budburst and flowering. Mild to warm weather throughout summer helped the fruit to mature well and rains at harvest allowed the fruit to recover and ripen with good varietal character.
GRAPE VARIETY	Sangiovese
MATURATION	This wine was matured for 14 months in five year old French oak barriques.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.3g/L pH: 3.58
LAST TASTED	October 2009
PEAK DRINKING	
FOOD MATCHES	Perfect with pasta based dishes with rich Napolitana sauces.

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep crimson red.

Scents of blue cheese / stilton and fresh quince paste. No oak influence apparant. Wafts of spice / cinnamon are duly noted, with a closer inspection revealing elements of cold lamb, silverside / pan juices / terrine.

A generous sweet middle palate features a rash of integrated, fine tannins coupled with bright fruits & appealing acidity. Prune / rhubarb / pomegranate mix / cranberry pip lingers on the palate. Reminiscent of the 2003 release... a reflection of vintage?