



CELLAR RESERVE BAROSSA VALLEY
SANGIOVESE

2011



*“A single-vineyard release...completely Marananga.
Watch out Bin 150!”*

- Peter Gago, Penfolds Chief Winemaker

The Penfolds Cellar Reserve labels harness the spoils of special vineyards and micro sites, new varieties and innovative vinification practices. They are handcrafted, small batch wines crafted using techniques that enhance varietal definition and textural qualities.

The early Cellar Reserve Sangiovese vintages were trial wines made from eight rows of vines planted in the Penfolds Kalimna vineyard in 1982 in conjunction with the South Australian Department of Agriculture. This Italian variety has adapted extremely well to Australian conditions. The grape sourcing now includes a vineyard in Marananga, which was used exclusively for the 2011 vintage.

PENFOLDS CHIEF WINEMAKER	Peter Gago
VINEYARD REGION	Marananga - Barossa Valley
GRAPE VARIETY	100% Sangiovese
VINTAGE CONDITIONS	With above-average rainfalls and cool conditions during spring, South Australian regions experienced heightened disease pressures, meaning meticulous vineyard management was critical. Multiple rain events at various stages during vintage provided challenges, but despite this, fruit-set was even and some warm temperatures during January ensured the fruit was able to ripen. 2011 will be characterised by cool and wet conditions, which saw fruit picked at lower baumes, yielding unique varietal characters.
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.1g/L, pH: 3.52
LAST TASTED	21/01/14
PEAK DRINKING	Now – 2020
MATURATION	26 months in older French oak barriques
COLOUR	Bright mauve with purple edges
NOSE	A varietal stake of ownership claimed via the emission of green olive, aniseed and red liquorice aromatics. Cocoa powder follows, courtesy of a two-year hibernation in old, small format French oak.
PALATE	Bright rhubarb and sour dark cherry yield to Mediterranean cues of tomato pulp and basil. Texturally loose knit and soft, with fine chalky tannins.

