



Cellar Reserve McLaren Vale Tempranillo 2007

Penfolds inaugural release of this variety - one that proudly proclaims a different structural profile to Shiraz and Cabernet Sauvignon.

A contemporary vinous reflection of a single vineyard, single fermentation and single variety.

The Penfolds Cellar Reserve wines came about in the mid 1990s as Penfolds winemakers experimented in the Magill Estate Cellars with small batches of wines from varieties not traditionally associated with Penfolds.

These wines are handmade, in small parcels, using innovative techniques that enhance the varietal and textural characters.



VINEYARD REGION	McLaren Vale.
VINTAGE CONDITIONS	A dry and compact vintage, 2007 was early with low yields due to drought conditions. Rain in January provided some relief to the vines. The dry conditions continued to prevail, thus avoiding any disease pressure. With its maritime influence, McLaren Vale avoided the spring frosts that affected large areas of southern Australia and produced a reduced crop of fruit that delivered varietal definition and intensity.
GRAPE VARIETY	Tempranillo
MATURATION	This wine was matured for 22 months in American and French oak - 51% used, 49% new.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.2g/L pH: 3.81
LAST TASTED	July 2009
PEAK DRINKING	Now to 2019.
FOOD MATCHES	Lamb shanks.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Dense, deep with a purple core.

NOSE

Immediately recognisable - an undisguised elemental, varietal Tempranillo, without artefact. A nectar (peach) and pan-juices/demi-glace amalgam hold centre-stage, flanked by cold meats and subtle oak.

PALATE

Fleshy, succulent and juicy - already accessible upon release. Berried, black olive flavours are unencumbered by oak. Generous fruits with prominent, ripe and round tannins, finishing firm.