



Cellar Reserve Tempranillo

The Penfolds Cellar Reserve wines evolved from the mid 1990s as Penfolds experimented in the Magill Estate Cellars with small batches of wines from varieties and winemaking techniques not traditionally associated with Penfolds.

Tempranillo is a variety of black grape widely grown to make full-bodied red wines in its native Spain. It is the main grape used in Rioja, and is often referred to as Spain's "noble grape". Its name is the diminutive of the Spanish temprano ("early"), a reference to the fact that it ripens several weeks earlier than most Spanish red grapes. In the last 100 years it has been planted in Mexico, New Zealand, South America, USA, South Africa, Canada and Australia.

Penfolds Cellar Reserve Tempranillo is sourced from a single-vineyard in McLaren Vale and is a unique, Australian expression of this grape variety.

Only the third vintage of the much anticipated release of this variety yet one that proudly proclaims a different structured profile to Shiraz and Cabernet Sauvignon. Hand-picked fruit, crushed and fermented in a five-tonne open-fermenter at Magill, with daily 'rack & returns'. Basket-pressed and filled to barrique ... spending the next 11 months on gross less, without SO2. Bottled unfiltered and unfiltered.



VINEYARD REGION	100% single-vineyard, McLaren Vale	
VINTAGE CONDITIONS	Vintage started slightly earlier than average and proceeded exceptionally well with mild and dry ripening conditions and cool nights. Healthy vines and below average crops meant that the grapes ripened evenly, with strong varietal definition and character.	
GRAPE VARIETY	Tempranillo	
MATURATION	12 months in older French oak barriques.	
WINE ANALYSIS	Alc/Vol:	13.5%
	Acidity:	6.7g/L
	pH:	3.62
LAST TASTED	29/2/12	
PEAK DRINKING	2013 - 2018	
FOOD MATCHES	Ideal with lamb shanks or braised goat.	

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep red with a purple edge.

A Mediterranean (apols, McLaren Vale) disposition - scents of an emboldened 'pizza mix just about to go into oven! Replete with flashes of tomato/bruschetta/basil/salted meats/salami/capsicum/olive. Oak in hiding. With air, berried notes and an accompaniment of glazed cherry, chocolate powder stridently ascend.

Expansive - laterally (pushes sideways) across the palate An energized acid grip commands respect - cucumber/tomato-like acidity. Better-mannered - very finely-ground tannins, background oak. The savoury, yellow tomato/sun-dried tomato/fetta jostling with the sumptuous, summer-pudding ripe-berry/breadiness.