



Cellar Reserve Viognier

2012

The Penfolds Cellar Reserve labels are based on special vineyards and micro sites, new varieties and innovative vinification practices. They are handcrafted, small batch wines made using techniques that enhance varietal definition and textural qualities.

This Cellar Reserve Viognier was sourced from a long-term Penfolds grape-grower in the Barossa Valley. This wine has delightful aromatics of frangipani and fresh apricot with an accompanying rich, mouthfilling lusciousness.

Viognier is also made in the Barossa as a straight dry white wine and in smaller amounts, as a dessert style wine. Stopping the fermentation process, the Cellar Reserve Viognier is left with residual sugar to produce a sweet, dessert wine style.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	The 2012 vintage produced above average rainfalls throughout the growing season with a mild to warm Summer. During the ripening period, optimum temperatures prevailed right through to harvest. This, along with lower than average crops and great canopy growth gave way for wonderful flavour development in what is deemed an exceptional white vintage.
GRAPE VARIETY	Viognier
MATURATION	Stainless Steel
WINE ANALYSIS	Alc/Vol: 9% Acidity: 7.6g/L pH: 2.91
LAST TASTED	03/10/12
PEAK DRINKING	Now to 3 years
FOOD MATCHES	Orange souffle or white chocolate and mango parfait.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Pale gold with lime green hues.

NOSE

Aromatic perfection! A feast for the senses, alive and fresh with enticing aromas of sliced apricots drizzled with apricot nectar in the midst of elegant florals and Spring Jonquils. One may say "Like dancing in a field of wild flowers on a warm Spring day"!

PALATE

Exotic tropicals, apricots and oranges are all unified in a deliciously luscious palate that shows wonderful balance between sweetness and acidity. The crisp and citrus-like acid provides great persistence of flavour long after the first sip.