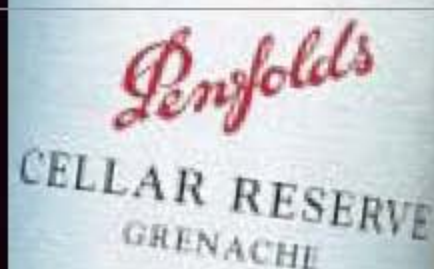


PENFOLDS CELLAR RESERVE WINES



“This type of Grenache vintage only comes around two or three times in a decade.” – PETER GAGO

The image shows a close-up of a wine label for Penfolds Cellar Reserve Grenache. The label is light-colored with the Penfolds logo in red script at the top. Below the logo, the words "CELLAR RESERVE" and "GRENACHE" are printed in a dark, serif font.

OVERVIEW: The tradition of innovation and experimentation is central to the philosophy of the limited production Penfolds Cellar Reserve wines. These wines do not necessarily fit into any particular genre. In many respects the whole winemaking process is a voyage of discovery. Without the expectation of making a wine to a housestyle, winemakers are allowed to play with the fruit and make something that is different. Largely available only through Penfolds Cellar Doors and the Magill Estate Restaurant, these are effectively experimental wines. The first of this line, the 1993 Penfolds Cabernet Shiraz is perhaps the most ‘Penfolds’ in style. Primarily drawn from Coonawarra Cabernet Sauvignon and Clare Valley Shiraz, this wine is described by James Halliday as “rich, dense and opulent”.

Very well received, the 2002 Cellar Reserve Grenache is one of the highlights of *The Rewards of Patience* tasting. Huon Hooke says, “This is a very impressive wine with lovely ripe floral Grenache aromas and full, yet beautifully rounded tannins”. Ch’ng Poh Tiong says, “The 2002 Grenache has a wonderful perfume of violets and loads of ripe red fruits”. Joanna Simon is also impressed, “This is textbook Grenache with exuberant fruit and chocolaty, round, mouthfilling flavours. The wine is sourced from mature Grenache bush vines in the Barossa Valley including the Seppeltsfield Vineyard”. Peter Gago says, “This type of Grenache vintage comes around only two or three times in a decade”. James Halliday comments, “The wine has fantastic structure. It is reminiscent of the Rayas structure. Mark Shield (an Australian wine writer who died far too early in life) would have loved this style”.

The Cellar Reserve Pinot Noir has been an ongoing project. The fruit derives primarily from the Adelaide Hills and the Barossa Ranges,

and the wine is made at Magill Estate. Penfolds purchases fruit of varying clonal types from up to 14 different vineyards. Typically, the fruit is cold soaked for up to a week and vinified (up to 30% whole bunch) using natural yeasts. During fermentation the grape skin cap is ‘pigeaged’ (punched down) regularly to optimise flavours and texture. The wine is matured in about 50-60% new French Dargaud, Seguin Moreau and Jaegle oak for a period of about 12 months on lees without SO₂. It is bottled unfiltered. Winemakers are continuously refining and experimenting with this grape variety. Huon Hooke describes the wines as “very impressive”. James Halliday says, “The 2001 Pinot Noir shows plenty of generous varietal fruit, but the 2002 is still locked up – a monster!”.

The Cellar Reserve Sangiovese, first vintage 1998, uses fruit from the Penfolds 8 row block in the Kalimna Vineyard. Planted in 1984, this variety is relatively new to Australia. Winemaking is intuitive to vintage conditions rather than a set piece. Over the last few vintages winemakers have encouraged natural wild ferments and post-fermentation macerations to enhance flavours and textures. The wine is matured in five to six year old French oak (on lees). This is largely a fruit-driven style. Huon Hooke says the more recent vintages show “better clarity and definition”. Certainly Penfolds is still working out this most compelling variety. The tannins are generally quite pronounced, but Sangiovese has plenty of fruit sweetness and flavour. The panel thought the 2001 and 2002 were generally the most successful vintages, with plenty of varietal definition and savoury palate structures. The Cellar Reserve range remains a project in progress. Zinfandel and Tempranillo wines are currently under trial.