

Penfolds

CELLAR RESERVE

SANGIOVESE 2004

The first commercial vintage of this wine was released with the 1998 vintage, from eight rows of vines planted 20+ years ago at Penfolds Kalimna Vineyard in the Barossa Valley. The 2004 vintage retains this original source supplemented with fruit from the Barossa Valley's premium Georgiadis vineyard.

Each year, the winemaking is intuitive to vintage conditions, rather than to a set piece. In 2004, fermentation took place in open fermenters at Magill Estate using only natural yeasts. The wine was further held on skins for four and a half weeks following fermentation. Basket pressed, with the pressings kept separate, the wine was matured in old French barriques on gross lees for 14 months.

Selected pressings were carefully back-blended and the wine bottled, without fining or filtration.



VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.
GRAPE VARIETY	Sangiovese
MATURATION	This wine was matured for 14 months in five year old French oak barriques.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: - pH: -
LAST TASTED	29-Nov-05
PEAK DRINKING	Now - 2012
FOOD MATCHES	Ideally suited to Pasta, Pizza, Chicken

Winemaker comments by Peter Gago

COLOUR Bright crimson with purple hues.

NOSE Aromas of sour cherry and raspberry fruits intriguingly mesh with tangerine rind, liquorices and tobacco. Charcuterie and smallgoods scents (meat, unsmoked ham) combine with a hint of background oak.

PALATE A medium weight, balanced, youthful palate. Raspberry and cherry aromas carry over to the palate, but this time laced with grippy Sangiovese tannins and heightened by zesty, mouthwatering natural acidity. A continuum of flavours and tactile sensations court a tight and long palate with lurking potential. A great follow-on from the impressive 2003 vintage and possibly the best to date.