

Cellar Reserve Sangiovese

2022

OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Sangiovese was first released in the 1990's and is sourced exclusively from the Barossa Valley. Most of the grapes were fermented at Penfolds Magill Estate vintage cellar in the original wax-lined open fermenters. The wine was matured in French oak barriques and the inclusion of some new oak adding structure and allure.

GRAPE VARIETY

Sangiovese

VINEYARD REGION

Barossa Valley

WINE ANALYSES

Alc: 14.5%, Acidity: 6.7 g/L, pH: 3.57

MATURATION

12 months in French oak barriques (1-y.o.)

COLOUR

Crimson with glazed brick red hue

PEAK DRINKING

Now – 2034

LAST TASTED

August 2024

NOSE

An alluring amalgam of perfumed scents. First announced, wafts of Asian spices, Indian woody herbs, bay leaf, star anise and dried tea. Notes of shaved cured meats, roasted aubergine, lamb crust and roast beef provide a mouthwatering savoury dimension. Sweet hints of cherry, raspberry chocolate orange, sticky date pudding and crushed coffee biscotti provide further complexity.

PALATE

A layered vibrant palate... certainly wearing its varietal credentials loud and proud. On the savoury side of the scales, we note black olive, dried porcini mushrooms, toasted croutons, and coffee beans. On the sweeter side of our equation are generous flavours of cherry tart, mocha, tiramisu and date pudding. A supple textured wine with defining long reaching, persistent flavours, with a lovely dichotomy of sweet and savory bolstered by classic firm Sangiovese tannins. A wine that is nuanced, finely balanced and focused. Appetising and approachable, perfect with food.

VINTAGE CONDITIONS

The Barossa Valley was blessed with near average winter rainfall. However, as the season transitioned into spring, August and September brought less rain than usual, resulting in root-zone soil moisture below average as the vines approached budburst. Despite this initial dryness, several intense low-pressure systems in October replenished soil moisture levels significantly. These systems also ushered in windier conditions that, while challenging for flowering, ultimately concentrated the fruit by reducing yields. Above-average November rains gave way to a typically dry December, setting up a summer growing season characterised by only a handful of hot days — two exceeding 35°C — and none breaching the 40°C mark. Harvest time was graced with dry yet moderately warm weather and an appreciable diurnal temperature variation that nurtured sugar accumulation and phenolic development without risking water stress on the vines. These climate influences allowed for harvesting at precisely the right moment when ripeness and freshness intersected.

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