

CELLAR RESERVE  
NORTHERN TASMANIA  
TRAMINER  
2018



*“A superb wine to enjoy young and fresh, showcasing the essence of traminer and the heart and soul of Tasmania.”*

Kym Schroeter  
Penfolds Senior White Winemaker

**OVERVIEW** Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Traminer is sourced from a cool-climate single-vineyard in Northern Tasmania, and continues Penfolds exploration of this beautifully, aromatic varietal.

**GRAPE VARIETY** Traminer

**VINEYARD REGION** Tasmania

**WINE ANALYSIS** Alc/Vol: 13.5%, Acidity: 7.6 g/L, pH: 2.91

**MATURATION** 3 months in stainless steel

**VINTAGE CONDITIONS** Plentiful winter and spring rainfall set the vines up strongly for the growing season, while warm temperatures during the summer encouraged vigor and healthy canopies. Only one day was recorded over 35 degrees. Optimal conditions prevailed through to harvest with no disease pressure. Fruit was bearing strong and highly perfumed varietal character. Another very strong year for Northern Tasmania Traminer.

**COLOUR** Pale rose gold

**NOSE** Distinctive, inviting and different. Too many descriptors! Orange blossom and frangipani florals with mandarin citrus. Lovely flavour of rose water panna cotta and a sprinkling of pink peppercorn.

**PALATE** Rose water and fresh ginger with hints of granny smith apple complement floral notes. A light creaminess amid the wonderful grainy and slatey acid structure. Remarkable poise and balance between acid sweetness is remarkable.

**PEAK DRINKING** Now - 2022

**LAST TASTED** April 2019

*Penfolds*