

CELEBRATING  
**175**  
YEARS  
PENFOLDS WINES

TRIBUTE RANGE  
**THE CREATIVE GENIUS**  
CABERNET SAUVIGNON  
2017



**OVERVIEW** For 175 years, Penfolds has been grounded in experimentation, curiosity and uncompromising quality. This foundation has driven us since the very beginning and with each generation of custodians it is celebrated. As we mark our 175th year, Penfolds honours those who defined our history. Ray Beckwith was a scientific genius who revolutionised Australian winemaking. From 1935 to 1973 Penfolds was his laboratory, where he was instrumental in the development of our leading red wines. His greatest discovery was the use of PH technology to prevent wine from spoiling. This wine bears all the hallmarks of Cabernet Sauvignon, with classic savoury notes supported by well-handled oak and supple tannins. An experiment of which Ray would approve.

**GRAPE VARIETY** Cabernet Sauvignon

**VINEYARD REGION** South Australia

**WINE ANALYSIS** Alc/Vol: 14.0%, Acidity: 6.4 g/L, pH: 3.64

**MATURATION** French oak (10% new) and seasoned American oak

**VINTAGE CONDITIONS** Winter and spring rainfall offered the vines across South Australia healthy soil moisture profiles for the growing season. Vines were slow to get going with below average, cool conditions prevailing until October. Budburst was earlier than the long term average, however the duration between budburst and flowering was longer than expected. The prevailing wet weather conditions meant canopy and crop management was a priority for the viticulture team and growers. April was generally drier with weather conditions favouring fully ripened grapes with well-developed colours and flavours. The late Autumnal rain delayed harvest by around a month resulting in slow, steady harvest.

**COLOUR** Lustrous dark red with a deeper, darker core

**NOSE** Distinctively cabernet. Overlaid aromas of soy, star anise and sweet plum sauce. Followed on by ground fennel seeds and polished cedar ... an oak influence?

**PALATE** Put simply; round, subtle and complete. Dark wild berry compote, dark chocolate and sweet tobacco are bountiful. All while the glossy tannins and opulent fruit weight are superbly balance in this cabernet expression.

**PEAK DRINKING** Now - 2030

**LAST TASTED** November 2018

*Penfolds*