

SUPERBLEND

2018 802.B CABERNET SHIRAZ



Impression: This cabernet shiraz blend reveals a textural demeanour that's light on its feet ... elevated, on a higher plane.

Shape: Focussed and long. To ponder just what came first – structure beckoning French oak 'containment', or French oak framing palate definition?

Peter Gago,
Penfolds Chief Winemaker

One Superblend. Two Interpretations. Curiosity and experimentation delivers two new wines made from parcels destined for Penfolds flagships: Superblend 802.A and 802.B Cabernet Shiraz. Carefully selected from the coveted 2018 South Australian vintage, the wines represent two unique interpretations of the iconic Australian blend of cabernet sauvignon and shiraz. 802.B varietal composition is close to evenly split with cabernet sauvignon contributing 55% and shiraz 45% of the blend respectively. The components were married immediately post vintage, completing 19 months maturation as a blend in French oak hogsheads. This wine will reward careful cellaring for several decades. An intriguing counterpoint to its American oak sibling.

GRAPE VARIETY

55% Cabernet Sauvignon, 45% Shiraz

VINEYARD REGION

Barossa Valley, McLaren Vale, Coonawarra, Wrattenbully, Robe, Clare Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.1 g/L, pH: 3.60

MATURATION

19 months in French oak hogsheads (54% new, 46% 1-y.o.)

VINTAGE CONDITIONS

Winter started relatively dry with increased rainfall occurring in the second half. The Barossa Valley vines entered the growing season with healthy soil moisture profiles well down into the root-zone. Spring was warm and dry encouraging an early start to the growing season. A spell of cooler weather around budburst slowed vine phenology yet climatic conditions for flowering and fruit-set were optimal in all regions. Prevailing conditions favoured the growth of protective vine canopies. Summer was warm, with the Barossa Valley, McLaren Vale and Coonawarra regions all experiencing heat spells greater than 35°C in January coupled with below-average rainfall. The warm weather delayed veraison by a few weeks, a pattern also reflected in Wrattenbully and Robe. A very dry finish to summer coupled with an unseasonably warm autumn ensured both shiraz and cabernet sauvignon achieved ample ripeness with exceptional flavour and intensity.

COLOUR

Deep, bright dense crimson, black core

NOSE

Youthful and fresh.

An ascent of dark summer pudding aromatics, underpinned by a blackberry/mulberry/loganberry fruit base.

Citrus higher notes (possibly) compliments of French oak ... the sandalwood and vanillin accompaniment, definitely so!

Wafts of black cardamom, stalked by sweeter notes of milk chocolate, crème brûlée.

Inviting.

PALATE

Even – an excellent line across palate; fine and persistent.

Acidity – more than likely aligned to the fruit descriptors noted: cumquat, pomegranate and persimmon.

A grated texture with gritty tannins ... and its savoury demeanour also contributing to a 'textural dryness'.

Dusty, shaved dark-chocolate flavours (unlike nose) and a sprinkle of chocolate dust and sweet paprika.

A challenge to unravel varietal components – no tension, relaxed in tandem.

PEAK DRINKING

2028 – 2055

LAST TASTED

March 2021