

# CELLAR RESERVE TEMPRANILLO

2022

## OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Tempranillo is sourced exclusively from McLaren Vale and is a unique Australian expression of this grape variety. Displaying typical fruit characteristics of berries, liquorice, spice and nectar, extended maturation in seasoned French oak has added great complexity to the palate.

## GRAPE VARIETY

Tempranillo

## VINEYARD REGION

McLaren Vale

## WINE ANALYSES

Alc: 14.5%, Acidity: 6.5 g/L, pH: 3.67

## MATURATION

12 months in seasoned French oak barrels

## COLOUR

Crimson red rim with vibrant brick red core

## PEAK DRINKING

Now – 2034

## LAST TASTED

August 2024

## NOSE

A gentle swirl reveals an amalgam of fragrant lifted aromas. Garrigue herbs: thyme, rosemary, oregano, marjoram and Dill. Plums play an anchor role with notes of cardamon, star anise and fragrant Indian spices adding to the allure. Further inspection reveals dried rose petals, crushed raspberries, red currant, mulberry leaf, baked apple and cherry clafoutis. A savoury note has the final say, with a salty pastrami charcuterie against a background of warm earth loamy clay.

## PALATE

The aromatic offer follows through to the palate with generous forest fruits to the fore. Very generous and silky, with dark cherries, rhubarb crumble, pomegranate molasses and fresh blueberry. Savory flavours introduce sourdough bread crusts, mineral wet stone, cigar box and finely cut tobacco. Appetite inducing fine/chewy tannins invoke thoughts of raspberry pips and dried fig. The oak introduces a pleasant light woody edge, complementing the generous mid-palate fruit flavours.

## VINTAGE CONDITIONS

Winter rainfall was above average driven by June and July rainfall. August and September rainfall was below average; however, soil moisture profiles were ideal for budburst. A series of low-pressure systems in late spring resulted in higher-than-average growing season rainfall. The season was generally cool, with only 3 days recorded >35°C. The mild conditions delayed harvest, which was a drawn-out affair. The extra hang time allowed the grapes to develop lovely varietal characters.

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