

BIN 169

COONAWARRA CABERNET SAUVIGNON 2019



Created to reflect a contemporary winemaking approach, emphasising both regionality and maturation of cabernet sauvignon in fine grained French oak. A style that is immediately Penfolds, whilst simultaneously illustrative of its ongoing search for diversity and style separation. A classic reflection of the region and a testament of Penfolds longstanding commitment to the vineyards of Coonawarra.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Coonawarra

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.60

MATURATION

17 months in French oak hogsheads (56% new, 44% 1-y.o.)

VINTAGE CONDITIONS

Coonawarra enjoyed winter rainfall 22% above the long-term average which set the vines up with good soil moisture profiles for the growing season. Spring temperatures were average to slightly above average, although September was the coolest month recording two sub 0° C events that saw our frost fans spinning into action. Spring and summer were very dry with only 76% of the long-term average rainfall recorded. Flowering to fruit set was long, taking 20 days for cabernet sauvignon. Coonawarra experienced 20 days of temperature greater than 35°C during the months of December to March. There was no significant crop loss due to heat and vine canopies remained in excellent condition through to the end of harvest. The proximity of the Great Southern Ocean mitigated the warm weather, with cooler nights providing respite and allowing for good flavour development. Cool and dry conditions in April were ideal to complete ripening with an orderly harvest delivering slightly below average yields of excellent quality grapes.

COLOUR

Garnet/cherry red

NOSE

Lifted and aromatic. *Venture closer...*

Beckoned by summer pudding red ripe fruits with a vapour spray of red raspberry jelly crystals, inducing childhood *red frogs* memories.

Courted by sage and bay leaf, and no doubt French oak, cinnamon and nutmeg spiced derivatives.

Reminded very quickly of Coonawarra parentage by an ascent of ferric rust and brambled cabernet varietal mnemonics.

Conceded aromatic captivation **must** be duly followed by a sip and ingestion...!

PALATE

Tight, fine and focussed.

At this stage pre-release, much still to be resolved in bottle, yet fruits are immediately and brazenly revealed – red mulberry, red plums, persimmon.

Endowed with a statuesque framework and definition yet leaving flavours alone... a touch of vanillin bean and Coonawarra red brick dust and chalkiness, and dare we say – limestone!

Racy acidity needs to settle (as it will), yet the tannins are already relaxed – fine and silky ... elongating ever so intriguingly on the back palate.

Still so tightly bound – awaiting time to *fatten up* in bottle.

Patience required, as is more often than not the want of Coonawarra cabernet sauvignon!

PEAK DRINKING

2025 – 2050

LAST TASTED

March 2021