

CELLAR RESERVE
 BAROSSA VALLEY
 GRENACHE
 2018



“A much-anticipated 2018-vintage Grenache – courtesy of Barossa soils and vines and Penfolds blueprint and cellars.

Guilty: Pinot-Noir-leaning ... only exposed upon opening/pouring/tasting this Grenache

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Grenache is sourced from low yielding old vines, dry-grown in the ancient soils of the Barossa Valley floor. An intermittent release, the first Cellar Reserve Grenache was made in 2002 with a follow up made in the stellar 2016 vintage. Favourable conditions in 2018 allowed the winemaking team to keep a small parcel aside for this third release.
GRAPE VARIETY	Grenache
VINEYARD REGION	Barossa Valley
WINE ANALYSIS	Alc/Vol: 15% Acidity: 5.9g/L pH: 3.60
MATURATION	12 months in seasoned French oak barrels

VINTAGE CONDITIONS

Plentiful winter rainfall set up the vines for the growing season in the Barossa Valley. Cool conditions defined early spring, initially slowing vine growth. Temperatures gradually warmed in October with vines producing healthy protective canopies. Good spring rainfall ensured the vines were well set for the growing season. Summer brought dry weather, the third driest in 17 years with no major rainfall events. The weather during harvest was generally dry favouring fully ripened grapes, small bunches and well-developed colours and flavours.

COLOUR	Bright, plum-red with purple hues with a touch of magenta on the rim.
NOSE	Instant recognition: (i) (Blatantly) Barossa (ii) Gentile Grenache An aromatic unravelling reveals a savory/sweet scented dichotomy: i.e. elements of a pork terrine embedded with pistachio tussling with beef carpaccio and capers. Then wild strawberry, fresh cherry pips and freeze-dried raspberry dust. Wafts of spice, primarily cardamom and caraway, conspire to camouflage any suggestion of supportive and seasoned oak hidden within.
PALATE	Very youthful and fresh – elemental, with energy and tension. Mouth-watering acidity... coupled with pomegranate and cherry pip → a fresh and zesty lifted attack across the palate. Lattice-like tannins feather outwards – these tannins are intertwined with bursts of Barossa fruits oozing out. Balanced, relaxed and confident – no oak or alcohol crutches required. More-ish.

PEAK DRINKING

Now - 2030

LAST TASTED

February 2021

