

SUPERBLEND

2018 802.A CABERNET SHIRAZ

Penfolds®

Impression: This cabernet shiraz blend requires time in glass to liberate fruits and reveal intent. Not dissimilar to ...

Shape: Round with muscle and volume. Not surprisingly courted by Quercus alba.

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.A components were aged separately in new American oak hogsheads for 22 months prior to being blended. The cabernet sauvignon makes its structural presence felt comprising 68% of the blend, while the 32% shiraz contribution adds generosity. Unashamedly bold, immediately Penfolds.

GRAPE VARIETY

68% Cabernet, 32% Shiraz

VINEYARD REGION

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

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.0 g/L, pH: 3.58

MATURATION

22 months in American oak hogsheads (100% new)

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

Dark, deep crimson red

NOSE

Formic and familial ... barrel ferment, stylish oak, Penfolds.

An oscillation between bursts of sweetened crème brûlée crust and a savoury jus reduction.

Scents of cola nut, star anise and curry leaf add to the complexity of the majestic aromatic offer.

Oak? Deftly dovetailed!

PALATE

Full-bodied and generous.

A compote of blood plum, fig and goji berries.

The oscillation noted above now manifested as a sweet buttered/toffee glaze sitting alongside a roasted reduction *avec* tomato oil.

Malleable and chunky/grippy tannins.

A detection of malt and the faintest suggestion of polished timber (mahogany) possibly reflective of a 22-month slumber in 100% new oak?

Unashamedly bold.

PEAK DRINKING

2025 – 2055

LAST TASTED

March 2021

