CELLAR RESERVE PINOR NOIR

2023

OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Pinot Noir is sourced from two vineyards in Tasmania, the Whitehills vineyard in the Tamar Valley and a grower property in the Coal River Valley region. First made in 1997 at Magill Estate, the sourcing was originally 100% Adelaide Hills. Today, our winemakers are delighted to champion the cool climate vineyards of Tasmania. This wine was made in open fermenters with some whole bunch inclusion.

GRAPE VARIETY

Pinot Noir

VINEYARD REGION

Tasmania

WINE ANALYSES

Alc/Vol: 14%, Acidity: 6.0 g/L, pH: 3.51

MATURATION

French oak barriques (30% new)

COLOUR

Bright, shiny ruby red.

NOSE

A lovely exotic expression of this beguiling varietal. Roasted quince and rhubarb give way to fresh notes of wild strawberries and cream. Brambly undergrowth and barnyard funk notes are complemented by nuanced, complexing sulphides and petrichor allure. Cacciatore sauce and charcuterie aromas waft gently from the glass. Freshly cut oregano is a nod to the herb garden, while an orange zest character zero's our sourcing into Northern Tasmania.

PALATE

There is a pleasing dichotomy of sweet and savoury flavours competing for attention. Black cherries and wild strawberries are flag bearers for the sweet fruits, while olive brine, capers, and a wet river-stone like acidity provide balance and tension. Supple, graphite tannins hold court. The palate offers great length and beckons you to indulge in another sip.

VINTAGE CONDITIONS

Winter rainfall was below the long-term average. Except for June and August, all other dormant months recorded below-average falls. Rainfall in September was above average, with cooler-than-average daytime temperatures and average to above-average minimum temperatures. La Nina was declared in September, for the third consecutive year. This climate driver, combined with the negative Indian Ocean Dipole (IOD), led to an increase in spring rainfall. On October 14th, some sites recorded their highest daily rainfall on record. The wet conditions continued in November resulting in some flooding across the state. Stormy conditions affected flowering, resulting in a reduced yield. Summer was mild. The January temperatures were above average, while the remainder of the ripening months were below average, driven by lower maximum temperatures. March and April recorded above-average rainfall totals, but not significantly so. The White Hills vineyard recorded no days of temperatures >35°C. The hottest day recorded was 32.3°C recorded on 17th February. A low-yielding year, however one that produced some very highquality parcels of Pinot Noir.

PEAK DRINKING

Now - 2029

LAST TASTED

April 2024



