

CELLAR RESERVE  
McLAREN VALE  
TEMPRANILLO  
2017



*“As this single-vineyard gets older, this wine style gets wiser ... Unblended, Unassisted, Uncomplicated.”*

**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 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 ANALYSIS**

Alc/Vol: 14.0%, Acidity: 5.9 g/L, pH: 3.81

**MATURATION**

12 months in seasoned French oak barriques

**VINTAGE CONDITIONS**

Plentiful winter rainfall provided the vines across the McLaren Vale with healthy soil moisture profiles in the lead up to the growing season. Both spring and summer were cooler than the long-term average, with few heat spikes. The prevailing conditions slowed budburst, flowering and veraison with harvest following the trend and being around a month later than is normally expected in the region. Weather conditions during harvest were generally benign. Slow ripening ensured flavoursome grapes with well-developed colours and tannins.

**COLOUR**

Plum to brick-red

**NOSE**

An initial ascent of cold/used tea-leaf and new buck leather. Varietal cues are unlocked from their holding-pattern - tomato paste, anchovy, olive oil, and hints of sarsaparilla, brine. Tempting scents of pastry... the sweet -panforte (almond), and the savoury - beef-encrusted (Beef Wellington). Really?! Little oak to distract.

**PALATE**

Medium-bodied. Flavours akin to earthy roasted vegetables – parsnip/turnip/pumpkin, replete with crab apple jelly & quince paste. Not to forget an omnipresent savoury disposition – nurtured via the presence of bayleaf, fennel & Sicilian olive characters. Mouthwatering & appetising acidity and grip – possibly induced via the contribution of a mix of persimmon, rhubarb, cherry/raspberry-pip. And yet the tannins are fine & supple ... arguably still firm, meshed & restrained. Balanced, and with impressive length.

**PEAK DRINKING** Now - 2028

**LAST TASTED** May 2020