

CELLAR RESERVE  
 BAROSSA VALLEY  
 SANGIOVESE

2016



*“An earlier-drinking Penfolds Cellar Reserve Barossa Valley Sangiovese release. Partake, and save your 2015’s, 2014’s & 2013’s just that little bit longer.”*

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**

<b>OVERVIEW</b>	Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Sangiovese was first released in the 1990’s and is sourced exclusively from the Barossa Valley. This wine is naturally fermented in the Penfolds Magill Estate vintage cellar in open fermenters and later matured in seasoned French oak barriques.	<b>COLOUR</b>	Medium red
<b>VINEYARD REGION</b>	Barossa Valley	<b>NOSE</b>	Sangiovese fruits, Sangiovese spices ... where to start?! Revealed without as much as a swirl - Christmas pudding with custard - roasted nuts, maraschino cherry, nutmeg... also caramelised shallots. No oak to speak of? Barely.
<b>GRAPE VARIETY</b>	100% Sangiovese	<b>PALATE</b>	A finely-woven texture etched with tingling Sangiovese acidity. Black olive puree/tapenade flavours propel fruits across palate. An inky impression, graphite, background oak and mouth-coating tannins... All linked. Barossa by birthright, Tuscany by inspiration, Cellar Reserve by Penfolds.
<b>VINTAGE CONIDITIONS</b>	The start of the growing season was delayed by below average winter rainfall and temperatures. Spring and summer were very dry with little rain until late January. Temperatures dipped in late summer slowing harvest across the Barossa Valley. The relatively mild ‘Indian’ summer, characterised by an absence of extreme heat, ensured the Sangiovese was able to ripen evenly and develop desirable flavours.	<b>PEAK DRINKING</b>	Now - 2022
<b>WINE ANALYSES</b>	Alc/Vol: 13.4% Acidity: 6.4g/L pH: 3.56		
<b>LAST TASTED</b>	December 2017		
<b>MATURATION</b>	12 months in seasoned French oak barriques		

