

CELLAR RESERVE CABERNET SAUVIGNON

2017

OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. The 2017 Cellar Reserve Coonawarra Cabernet Sauvignon is a contemporary interpretation of one of Australia's most profound regional and varietal alignments. Regionally expressive with tell-tale Coonawarra aromas of cassis, black olive and complexing herbs, inscribed with the famous 'Coonawarra line' across the palate – a modern twist, yet always respectful of the Penfolds style.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Coonawarra

WINE ANALYSES

Alc: 14.5%, Acidity: 7.0 g/L, pH: 3.48

MATURATION

24 months in French oak hogsheads (55% new, 45% 1 Y.O.).

VINTAGE CONDITIONS

Winter and spring rainfall was plentiful in Coonawarra. The growing season began with temperatures slightly below average. The gap between bud-burst and flowering was 87 days, which equated to 18 days more than average, a reflection of the cooler conditions. Late January was warm, which was welcomed by the viticulturalists after a relatively mild start to the summer. Extreme weather events were few, with only 10 days above 35 degrees. Although veraison was delayed, the grapes ripened slowly but evenly with strong varietal character. Harvest in Coonawarra was not completed until early May. The cabernet sauvignon showed excellent colours and concentrated flavours

COLOUR

Plum red.

NOSE

Exotic Middle Eastern spices instantly ascend – notably cumin and coriander seed. Appetising fragrances not unlike smoked duck with hoisin sauce, and pork-belly fat? Subtle varietal blackcurrant and dark plum fruits capture interest. Assumedly oak-derived peat, soot & sandalwood notes add to the aromatic mix.

PALATE

Coonawarra-esque tomato relish and blackberry fruits immediately apparent. Unami overload – flavours of vegemite and dried/shaved skipjack tuna flakes – benito flakes for those who can't spell Katsuo-bushi! Chalky fine tannins enable a softened gloss and induce an embracing satin/velvet mouthfeel. Already approachable, already ready.

PEAK DRINKING

Now - 2035

LAST TASTED

February 2023

**“Extra time maturing in oak has been transformative
– softening, complexing.”**

**“Coonawarra Cabernet by any other name ...
assembled differently.”**

- Peter Gago, Penfolds Chief Winemaker

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