

PENFOLDS II

CABERNET SAUVIGNON 2022



The creation of this limited release Cabernet Sauvignon began as a quest to create something real, different, and aspiringly lofty, together with our trusted partner Dourthe Bordeaux. The French component of this wine was made at two of the Dourthe-owned wineries. Australian components of this wine were made at Penfolds Nuriootpa Winery (South Australia). The French and Australian components were blended and bottled in South Australia.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

64% Bordeaux, 32% Coonawarra

WINE ANALYSIS

Alc/Vol: 13.5%, Acidity: 5.8 g/L, pH: 3.63

MATURATION

Bordeaux Cabernet Sauvignon = 12 months maturation, Australian Cabernet Sauvignon = 18 months maturation. Both in French oak barriques and hogsheads (84% new, 16% 1-y.o)

VINTAGE CONDITIONS

The 2022 Bordeaux vintage was defined by a warm and dry growing season, making it a complete contrast to the challenging 2021 season. The vines thrived in the warm weather, surprising many with their resilience. Across the region, producers reported sublime, balanced wines with remarkable freshness and vitality. A vintage for the history books. South Australia's spring was cooler than average, leading to isolated frost events. Coonawarra felt this chill with nine days below 2°C during spring and a record low of -0.3°C in early September. However, strategic use of frost fans effectively shielded the vines from harm. November saw the arrival of warmer conditions, providing optimal conditions for flowering and fruit-set. Veraison was uniform across our vineyards. The Cabernet Sauvignon was able to complete ripening under ideal conditions. Another stellar vintage for Australia's premiere Cabernet Sauvignon region.

COLOUR

Deep magenta. Opaque at core.

NOSE

Brooding. Real depth. Perceptually 'Classic', yet not sure why — arguably not via its disparate sourcing mix.

A saturation of black fruits (predominantly blackcurrant/cassis with some rosehip, damson) meshed with wafts of black olive tapenade, prosciutto/salami.

A heady perfume of **garrigue** (quote/unquote: "herbaceous, peppery tones reminiscent of the low-lying vegetation that grows wild in sun scorched limestone soils along the Mediterranean — rosemary, sage, bay leaves and thyme; also shrubs like juniper and artemisia as well as lavender and mint"). Perhaps add Coonawarra. What about star anise, musk?!

A propulsion of an amalgam of molasses/treacle/golden syrup lookalikes — speaks more to concentration. Fruit jelly (blackberry, raspberry) — would ordinarily speak more to Merlot than Cabernet... but no Merlot here!

An initial impression of char and soot / ground charcoal gives way to more familiar Cabernet descriptors of graphite and cigar box upon sitting.

PALATE

Immediately seduced by exotic yet restrained fruits — primarily fresh blackcurrant... less so boysenberry, mulberry.

An underlying gamey meatiness detected — cured meats, notably venison carpaccio.

Granularity and a tannic grip complements density of palate. These mouthwatering tannins are not quite Italian, but geographically heading that way.

A minerality apparent, fancifully manifested as quarry stone with a quartz/granite heaviness — neither slaty, nor ferric — reminding of a walk through a foundry, blacksmith. And whetstone grit.

Appealing polished oak, coupled with a graphite element, affording a subtle conveyance to the back palate.

Density, saturation and grip stakes a structural role... and a taut muscularity defines this wine.

Roundness / completeness / otherness — *Wine of the World*.

PEAK DRINKING

2026 – 2052

LAST TASTED

May 2024