

CELLAR RESERVE CABERNET SAUVIGNON

2022

OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. It is only in exceptional vintages that we release a Cellar Reserve Cabernet Sauvignon. The 2022 vintage is a modern interpretation of this great and noble varietal, showcasing the tangible benefit of blending across complimentary regions. Large format French oak puncheons have been used to mature the blend, providing an alluring framework for the generous, varietally pure fruit.

GRAPE VARIETY

Cabernet Sauvignon.

VINEYARD REGION

Robe, McLaren Vale.

WINE ANALYSES

Alc/Vol: 14.5%, Acidity: 6.8 g/L, pH: 3.56

MATURATION

Seasoned French oak hogsheads.

VINTAGE CONDITIONS

Winter rainfall was above average driven by June and July rainfall. August and September rainfall was below average; however, soil moisture profiles were ideal for budburst. South Australia experienced a series of low-pressure systems in late spring resulting in higher-than-average growing season rainfall. The season was generally cool, with only 3 days recorded >35°C in McLaren Vale, and just 2 days >35°C in Robe. The cool conditions delayed harvest, which was a drawn-out affair in both regions. The extra hang time allowed the grapes to develop lovely varietal characters.

COLOUR

Deep, glossy black cherry.

NOSE

Varietal cabernet sauvignon characters are plentiful. The first impression akin to a stroll through a pine forest in spring. Earthy, herbaceous leafy notes abound. Undergrowth, pine needles, bracken, blackberries and mulberry leaf all present. At the riper end of the spectrum are notes of chipotle sauce, pimento peppers, sweet paprika, turmeric and bee's wax. Oak fully absorbed.

PALATE

Lovely texture, with cabernet traction on the palate. Dusty, gravelly tannins hold court. Salivating acidity provides the spine. Forest floor, varietal flavours relay from nose to palate. Green olives, the giant juicy one's, morph into piquant pepper/lemon olive oil flavours. Forest fruits fill the mid-palate with sweet nuances of dark cherries, blackberries and spiced plums. There is a delicious tangy spice flavour that conjures memories of salted lime & chilli crisps or perhaps the salt and lime on a margarita rim. Transcendent.

PEAK DRINKING

Now - 2033

LAST TASTED

June 2023

Penfolds[®]

