

CELLAR RESERVE SHIRAZ

2022

OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. This is the first release of a 100% Cellar Reserve Shiraz. The 2022 harvest afforded us an opportunity to source small parcels of high-grade shiraz to craft something different and contemporary. The 2022 Cellar Reserve Shiraz is a modern interpretation of this highly coveted varietal, showcasing the tangible benefit of blending across regions. Large format French oak puncheons and well-seasoned vats were used to mature the blend. An altogether new interpretation of our most recognised grape varietal.

GRAPE VARIETY

Shiraz.

VINEYARD REGION

Robe, Port Lincoln, McLaren Vale.

WINE ANALYSES

Alc: 14.5%, Acidity: 6.3 g/L, pH: 3.71

MATURATION

Matured in 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. The extra hang time allowed the grapes to develop lovely varietal characters.

COLOUR

Dense crimson, dark plum, slight blackness.

NOSE

The aromatics conjure childhood memories of the confectionary shop. Red jubes, humbugs, liquorice and pastille blackcurrant. Mouth watering Mediterranean notes of fresh fig, burrata, balsamic glaze and roasted fennel provide a savoury counterbalance. A very pretty profile.

PALATE

A dense, rich palate, living up to the aromatic promise. The wine has lovely length and a generous mid-palate, a signature character of a Penfolds shiraz. Exotic spices provide further allure, star anise, toasted fennel/coriander seeds and freshly ground black pepper among the varietal markers. There is an enticing umami, savoury character, suggestive of black bean sauce and Chinese roasted duck. Spiced baked quince flavours and grainy tannins round out a lovely complex palate.

PEAK DRINKING

Now - 2026

LAST TASTED

June 2023

Penfolds[®]

