CELLAR RESERVE

DURIF 2017

"One to watch!"

Peter Gago Penfolds Chief Winemaker



OVERVIEW

Penfolds Cellar Reserve wines are alternative, limited release wines that explore the innovative boundaries of viticulture, vinification and style. Penfolds Cellar Reserve Barossa Valley Durif is sourced from a single vineyard in the Barossa valley. The 2013 Cellar Reserve Durif was the debut appearance of this varietal from Penfolds. It is a unique expression of Durif, conveying characters of black fruits, spice and tamed tannins, replete with a definitive Penfolds stamp.

GRAPE VARIETY Durif

VINEYARD REGION Barossa Valley

WINE ANALYSIS Alc/Vol: 15%, Acidity: 5.6 g/L, pH: 3.82

MATURATION 14 months in seasoned French oak

VINTAGE CONDITIONS

Plentiful winter rainfall provided the vines across the Barossa Valley healthy soil moisture profiles in the lead up to the growing season. A cool start to spring slowed vine growth with temperatures gradually warming in October. It was a vintage that challenged grape growers, who had to work hard to control vine vigour. Weather conditions during harvest were generally benign with prevailing conditions extending harvest. Slow ripening ensured flavoursome grapes with well-developed colours and tannins.

COLOUR	Lustrous purple-red
NOSE	Altogether different – varietally correct, without exaggeration or artefact. Black olive, mulberry leaf and loganberry/boysenberry fruits arch above, unencumbered by any intrusion of oak. An unfamilial dustiness infused with malt, and wafts of wild black Basmati rice instantly remine of a varietal point-of-difference.
PALATE	Plush and mouth filling, with a beguiling satin texture. Glossy and finely polished (gemstone-like) the emery-board tannins of the inaugural 2013 Durif release re-appear! A sweet-berried (mulberry?) mid-palate tussles with a sour cherry/persimmon/cumquat 'bite' on the finish. Intriguing. Youthful, with presence.
PEAK DRINKING	3 2020 - 2030

LAST TASTED November 2018

