

“Fruit was carefully selected from Block 10 (Coonawarra) and Blocks 62 and 63 (Barossa) to create this rare 2018 Magill Cellar 3 blend. A truly exceptional and collectable release made from some of Penfolds most esteemed and historic vineyards, bottled and ready for your enjoyment.”

Peter Gago,
Penfolds Chief Winemaker



MAGILL CELLAR 3

OLD VINE BAROSSA SHIRAZ COONAWARRA CABERNET SAUVIGNON 2018

Over the years, there have been many requests from wine enthusiasts to purchase a barrel of an esteemed Penfolds red wine. In 2015, Penfolds was able to progress this aspiration via the Magill Cellar 3 Barrel Program, designed to create an innovative and custom-made offering... no two will ever be the same! This barrel program is unique, rarefied and symbolically important – the wines created are not to be found on the shelf of any shop, nor even Penfolds Cellar Doors. Via the Cellar 3 Charter, ever-changing vintage blends are sourced from Penfolds vineyards that have long graced Magill’s fermentation cellar, only metres away. More than just a wine, the Magill Cellar 3 Barrel Program reflects the heritage and craftsmanship of 178 years of Penfolds winemaking – underpinned by Penfolds “House Style”.

GRAPE VARIETY

53% Cabernet Sauvignon, 47% Shiraz

VINEYARD REGION

Coonawarra (Block 10), Barossa Valley (Koonunga Hill Blocks 62 and 63)

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.8 g/L, pH: 3.62

MATURATION

14 months in new (74%) and IYO French oak barriques

VINTAGE CONDITIONS

The Barossa Valley and Coonawarra both enjoyed optimal conditions leading into the 2018 harvest. Rainfall across autumn and winter was near the long-term average. Soil moisture levels were healthy, around one meter into the subsoil, as the vines moved from dormancy to spring budburst. Early dry spring conditions favoured healthy canopy development and good conditions for flowering. Coonawarra had a cold spell in early November, with frost fans working hard to protect the crop. From then, conditions were generally warm. The Barossa Valley enjoyed some useful rainfall in November, refreshing the vines before the summer heat. Summer was generally dry and warm, optimal conditions that continued well into autumn. A short heat spike around veraison slowed ripening, pushing back harvest by a week. The mild “Indian” summer finished the shiraz off perfectly with an orderly high-quality harvest. Coonawarra had a dry finish, with only 50% of the average rainfall between December and April. There were 13 days recorded over 35°C with mild conditions prevailing during harvest, conditions that allowed grapes to ripen with optimal flavour and fine tannins.

COLOUR

Deep magenta

NOSE

Arguably a suggestion of ginger brandy-snap, or the caramelized crust of a vanilla crème brûlée?

Or, could it be the garnish/glaze of croquembouche (profiterole)?

More confidently, scents of freshly baked blueberry and yoghurt cake, and who knows – possibly retaining all of the same implied probiotic benefits!

The above spoils of a pâtisserie are counterbalanced by a more wine-akin, oak-derived powdery toastiness (chestnut?) and a fresh lift of balsamic/glacéed fig.

Yes, cabernet and shiraz primary fruits are indeed well concealed. Coonawarra and Barossa sourcing less so...

PALATE

Whilst balanced and complete it quickly becomes apparent that the wine remains somewhat unfurled – not yet revealed/resolved.

Powdery, dusting tannins (‘sprinkled’/granular) offer an initial palate impression of Italian rather than Australian parentage.

Nutty oak (untoasted almond) and cold lamb (*avec* butter and sage) assert a solid flavour base, courted by a flirtation of violet sherbet!

At release, still implores further time in bottle to relax/decompress.

PEAK DRINKING

2025 – 2045