

TRIBUTE VIN DE FRANCE CABERNET SYRAH

2020

OVERVIEW

Penfolds Tribute Limited Release is a nod to the winemaking regions that inspire us. This wine is a union of two varieties that complement each other. Structural cabernet sauvignon and highly textural syrah combine as an inseparable blend that is familiar yet altogether different. Contemporary and vibrant on release with hallmarks of Penfolds generosity and complexity.

GRAPE VARIETY

Cabernet Sauvignon, Syrah.

VINEYARD REGION

Vin de France.

WINE ANALYSES

Alc: 14.5%, Acidity: 4.8 g/L, pH: 3.80

MATURATION

A subtle influence of French and American oak..

VINTAGE CONDITIONS

Overall winter was mild, followed by a wet spring. Soil moisture levels were favourable leading to early budburst and flowering. Summer was dry until mid-August when a storm dropped a significant amount of rain. On the one hand it was welcome, given the parched conditions, however growers were on high alert for mildew in the humid conditions that followed. Overall, it was a warm and mostly dry growing season, with the rain arriving in sporadic thunderstorms.

COLOUR

Plum red core, crimson rim.

NOSE

Upon immediate inspection are lifted notes of baking spices, with cinnamon leading the charge. The imagination conjures freshly baked cinnamon tea cake with sugar crust and a cup of Earl Grey. A whiff of kirsch, just before mixing a Kir Royale. Blackberries and plum notes fill the glass, with a lingering impression of black forest gateau. On closer inspection, notes of chocolate éclair and crème anglaise. A savoury aroma of cured pastrami is bolstered by pencil shavings and crushed ironstone. It's hard to believe it is 100% new oak, it appears so well integrated.

PALATE

The enticing aromatics translate neatly into palate descriptors. There is a dense core of dark fruited plum and cherry that provides flesh and sweetness. The sweetness is countered by an oak derived dustiness, like an old wooden chess set or fresh pencil shavings. A suggestion of icing sugar on warm chocolate cake adds to the overall allure. The tannins are firm, integrated, yet still malleable. There is a mineral tension, like river stones or mild-steel rust in the rain. Oak is supportive, toasty even, without dominating proceedings. The acidity is pure and true, keeping all the other elements in line.

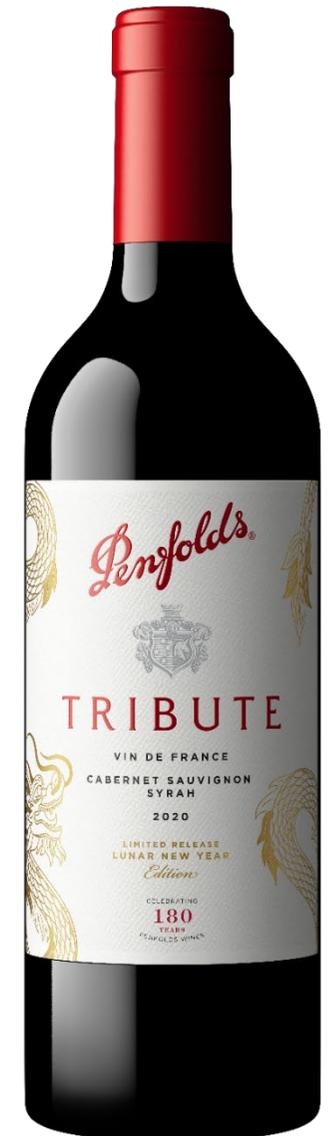
PEAK DRINKING

Now - 2040

LAST TASTED

April 2023

Penfolds®



“Familiar, yet different. A reinterpretation of a classic Australian blend as seen through a French lens. Captivating, inviting.”

- Shauna Bastow, Penfolds Red Winemaker