

**ONE**  
BY  
*Penfolds*



# 2021 CABERNET SAUVIGNON

## OVERVIEW

Introducing One by Penfolds. Designed in partnership with Human Made founder NIGO, One by Penfolds celebrates the idea of 'oneness'. Oneness embraces what makes us all different and unique, but also the things that bring us together – as represented by the winemaking regions from where the One by Penfolds range is made around the world. Sourced from the 2021 vintage, fruit for One by Penfolds Cabernet Sauvignon was selected based on style and character from vineyards across South Australia.

## COUNTRY

Australia

## VINEYARD REGION

South Australia

## GRAPE VARIETY

Cabernet Sauvignon

## WINE ANALYSIS

Alc: 14.5%, Acidity: 6.4 g/L, pH: 3.65

## FOOD PAIRING



Rack of Lamb



Veal & Pork  
Meatballs



Ratatouille Tart

## COLOUR

Dark plum

## NOSE

Distinctly cabernet. Mulberry and blackcurrant pastille fruits. A suggestion of leafy mint and brambles. Slow roasted tomatoes, drizzled in olive oil. Baking spices are suggestive of well-integrated oak. Sweet pastries of vanilla sponge, blueberry flan, fresh crêpes with butter and sugar. Cedar notes and polished leather round of a very enticing nose.

## PALATE

Refreshingly succulent, fresh goji berries and wild strawberries. Delicious umami characters with sweet soy and Chinese master-stock. Roasted tomato, fresh bay leaf and sage butter. Sweet milk chocolate provides weight to the mid-palate. Powdery tannins and zippy acidity keep everything neat and tidy.

## VINTAGE CONDITIONS

The vineyards of South Australia had a favourable growing season. Winter rainfall was near the long-term average. Spring temperatures were slightly above average across most of our regions, while conditions in November were warm for most of South Australia. The warm conditions contributed to excellent flowering and fruit-set, resulting in healthy yields. December started very cool for most vineyards, while a cold front produced heavy rain in late January and early February. These anticipated La Nina conditions peaked in January with a return to more neutral conditions by early February. Rainfall in autumn was well below average, while temperatures continued to trend low for much of March and April. The mild conditions made for an excellent harvest, with grapes ripening gradually and picked in an orderly fashion.

## LAST TASTED

March 2023

DESIGNED BY

**NIGO**