Penfolds

A bold and cerebral interpretation of Australia's most iconic blend, Superblend 802.B 2018 merges power with restraint, structure with sensuality, in a wine of profound detail and finesse.

Superblend 802.B 2018

, Australia

Region and Vineyards

This wine is crafted from carefully selected parcels across **Barossa Valley, McLaren Vale, Coonawarra, Wrattonbully, Robe, and Clare Valley**—regions that collectively define the best of South Australian red wine. Barossa lends richness and density, McLaren Vale adds plushness, Coonawarra contributes fine tannins and linearity, while the cooler sites of Wrattonbully, Robe, and Clare Valley bring aromatic lift and freshness.

The 2018 vintage offered near-ideal conditions. A dry winter was followed by replenishing late rainfall, enabling healthy soil moisture by spring. The growing season began early, with warm and dry conditions supporting even flowering and berry set. Though January saw heat spikes exceeding 35°C, the ensuing warm and dry autumn was critical: it **delivered full phenolic ripeness in both Shiraz and Cabernet Sauvignon**, with concentration, structure, and pristine fruit profiles—ideal for a long-lived, complex blend such as 802.B.

Winemaking

Composed of 55% Cabernet Sauvignon and 45% Shiraz, Superblend 802.B was matured for **19 months in French oak hogsheads**, **54% new and 46% one-year-old**. Unlike the American oak-aged 802.A, this wine showcases a more focused, savoury frame—an elevated, precise interpretation of Penfolds' blending mastery.

The varietal components were blended shortly after harvest, allowing for complete maturation together—a technique enhancing **integration and textural cohesion**. French oak frames the wine's architecture with finesse, adding citrus-laced aromatics, sandalwood spice, and subtle creaminess. The tannin profile is fine-grained and gravelly, layered into the savoury mid-palate. **This is a wine of tactile sophistication**, balancing plush fruit with chalky dryness and effortless length.

Alcohol : 14,50 %

Composition: 55% Cabernet Sauvignon, 45% Syrah

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Tasting Notes

- **Color**: Deep, bright crimson with a black core and luminous edge.
- **Aroma**: Fresh and youthful. Aromatics of summer pudding, blackberry, mulberry, and loganberry rest on a base of sandalwood and vanillin French oak. Citrus zest lifts the bouquet, while black cardamom, crème brûlée, and milk chocolate offer warmth and allure.
- **Palate**: Seamlessly balanced with a linear flow. Red fruit acidity (cumquat, pomegranate, persimmon) dances alongside gritty, mineral tannins. Dark chocolate shavings, dusty paprika, and a textural dryness define the finish. Tense yet relaxed, it's a wine that resists dissection—a perfectly unified expression.

Did you know?

Superblend 802.B is one of two distinct interpretations—alongside 802.A—of Penfolds' elite Cabernet-Shiraz concept, made from components typically destined for **Grange and Bin 707**. The "B" edition reflects a **French oak philosophy**, offering tension and elegance where "A" expresses opulence and depth via American oak.

Wine Pairing Ideas

- **Beef Wellington with mushroom duxelles**: Enhances the wine's savoury complexity and tannic framework.
- **Lamb shoulder with cumin and pomegranate glaze**: Reflects the wine's spice, acidity, and plush texture.
- **Grilled eggplant with tahini and smoked paprika**: Echoes the wine's earthy, smoky, and savoury tones.
- **Dark chocolate tart with orange zest**: Mirrors the bittersweet and citrus notes in the finish.

Robert Parker (RP) : **97 Points** (2018)

Penfolds's 2018 802.B Superblend comes across as more refined and elegant than the 802.A. It's 55% Cabernet Sauvignon and 45% Shiraz, blended just after fermentation and then aged 19 months in 54% new French oak. The oak here is more integrated and subtler, while the density of the fruit is similar, with overtones of mocha and dark chocolate added to the mix of cassis and blackberry flavors. It's medium to full-bodied, silky and fine, with a long, lingering finish.