

# PAINTED ROCK ESTATE WINERY

## MATURITY CHART

	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	2019
CHARDONNAY	-	PP	PP	DN	DN	DN	D/C 2018	D/C 2019	D/C 2020	D/C 2021	D/C 2022	D/C 2022	D/C 2022
ROSÉ	-	-	-	-	-	-	PP	PP	PP	DN	DN	DN	DN
MERLOT	DN	DN	D/C 2022	D/C 2022	D/C 2023	D/C 2024	D/C 2021	D/C 2027	D/C 2024	D/C 2031	D/C 2032	CELLAR	NR
SYRAH	DN	DN	DN	DN	DN	D/C 2020	D/C 2021	D/C 2022	D/C 2023	D/C 2026	D/C 2029	CELLAR	NR
SYRAH CAB SAUV	-	-	-	-	-	-	-	-	D/C 2022	D/C 2023	D/C 2025	CELLAR	NR
CABERNET FRANC	-	-	-	-	-	-	D/C 2022	D/C 2023	D/C 2024	D/C 2026	D/C 2027	CELLAR	NR
CABERNET SAUVIGNON	DN	D/C 2020	D/C 2022	D/C 2021	D/C 2024	D/C 2026	D/C 2027	D/C 2029	D/C 2027	D/C 2031	D/C 2032	CELLAR	NR
MALBEC	-	-	-	-	-	-	-	D/C 2022	D/C 2024	D/C 2026	D/C 2027	CELLAR	NR
RED ICON	DN	DN	DN	D/C 2022	D/C 2023	D/C 2024	D/C 2025	D/C 2027	D/C 2026	D/C 2028	D/C 2032	CELLAR	NR

**NR** Not released yet     **D/C** Drink or cellar until year     **CELLAR** Cellar for at least 3 months or ensure a lengthy decant

**DN** Drink Now     **PP** Past Prime

We find the aging of wine, and preferred drinking time, to be very personal. If you love that youthful fruit open them earlier than the final year suggested. We highly recommend decanting our red wines. With younger wines it will give the wine the opportunity to open up and soften. With a more developed wine it will also ensure any sediment accumulation is left in the decanter, not in your glass. Sediment is completely natural and results from our wines being unfiltered. If you are cellaring your wine, please be sure to keep the wine on its side (to ensure the cork stays wet), and in a cool area with a constant temperature between 10 and 15 °C.



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