

PAINTED ROCK ESTATE WINERY

MATURITY CHART

	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	2019	2020	2021	2022	2023
CHARDONNAY	PP	PP	DN	DN	PP	D/C 2024	D/C 2025	D/C 2025	D/C 2027	D/C 2028	D/C 2030	D/C 2030	D/C 2031	D/C 2032	D/C 2033
ROSÉ	–	–	–	–	PP	PP	PP	PP	PP	PP	PP	DN	DN	DN	D/C 2025
MERLOT	PP	PP	PP	PP	D/C 2025	D/C 2027	D/C 2025	D/C 2031	D/C 2032	D/C 2030	D/C 2031	D/C 2032	D/C 2033	NR	NR
SYRAH	DN	DN	DN	PP	PP	PP	D/C 2023	D/C 2026	D/C 2029	D/C 2028	D/C 2029	D/C 2030	D/C 2031	NR	NR
SYRAH CAB SAUV	–	–	–	–	–	–	D/C 2025	D/C 2025	D/C 2025	D/C 2028	D/C 2029	D/C 2030	D/C 2031	NR	NR
CABERNET FRANC	–	–	–	–	PP	D/C 2023	D/C 2024	D/C 2026	D/C 2027	D/C 2028	D/C 2029	D/C 2030	D/C 2031	NR	NR
CABERNET SAUV	D/C 2022	PP	D/C 2024	D/C 2026	D/C 2027	D/C 2029	D/C 2027	D/C 2031	D/C 2032	D/C 2030	D/C 2031	D/C 2030	D/C 2031	NR	NR
MALBEC	–	–	–	–	–	PP	D/C 2024	D/C 2026	D/C 2027	D/C 2028	D/C 2030	D/C 2029	D/C 2031	NR	NR
RED ICON	DN	D/C 2025	PP	PP	D/C 2025	D/C 2027	D/C 2026	D/C 2028	D/C 2032	D/C 2033	D/C 2035	D/C 2036	D/C 2036	NR	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

All earlier vintages are recommended to Drink Now.



PAINTED ROCK

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.