



Grandfather Rare Tawny

The Grandfather name dates back to 1915, when an oak cask containing the finest blend of Tawny was set aside for the exclusive use of the Penfold family. This wine was known as *The Grandfather* due to the age of the oldest Tawny in the blend.

With a core selection of Mourvedre, Shiraz, Cabernet and Grenache (but not limited to these varieties), Grandfather Rare Tawny sources fruit from vineyards specifically selected for fortified wine production.

Only the free run wine is used for Penfolds Grandfather Rare Tawny and Penfolds uses a low strength fortifying spirit which is selected specifically for the Penfolds style. This spirit accentuates primary fruit character and adds additional complexity and seamless integration.

Each year, fortified wine is made with Grandfather in mind and these selected batches are barrel aged for approximately eight years. Batches of wine that reach the required maturation and Grandfather quality are then blended and added to the 'Grandfather Solera'. In this six stage solera, Grandfather is aged for a further twelve years to give a total average age above 20 years - before being drawn off for bottling.

During this extended maturation process the Grandfather Rare Tawny becomes more concentrated and complex with increased palate weight, structure, complexity and sweetness.



VINEYARD REGION	South Eastern Australia
VINTAGE CONDITIONS	Penfolds Grandfather Rare Tawny is a multi-vintage blend with an average age greater than twenty years after being aged in a traditional solera system.
GRAPE VARIETY	All Penfolds tawny styles are created using a core selection of varieties made up of Mourvedre, Shiraz, Cabernet, and Grenache but are not limited to these varieties.
MATURATION	Eight years in old small oak casks before a strict barrel selection. These batches are blended and added to the Grandfather Solera for a further 12 years before being drawn off for bottling.
WINE ANALYSIS	Alc/Vol: 19.5% Acidity: 8.2g/L pH: 3.2
LAST TASTED	May 2010
PEAK DRINKING	With an average age above 20 years - Grandfather Rare Tawny can be kept for extended maturation in bottle but is blended to drink on release.
FOOD MATCHES	Cheese, Dessert.

Winemaker comments by Penfolds Chief Winemaker Peter Gago

COLOUR

Deep amber - mahogany in colour with the green gold tinges indicative of great age.

NOSE

The nose is extremely complex and fragrant, possessing an array of nutty, vanillin, aged characters melding seamlessly with hints of raisined fruit, malt and lifted spirit.

PALATE

The palate effortlessly displays the famed attributes of great Tawny; luscious, rich and full flavoured with mouthfilling viscosity and a slightly dry finish. Intense raisined fruit, walnut and toffee flavours harmonise with subtle vanillin oak.