

Penfolds®

GREAT GRANDFATHER RARE TAWNY

MINIMUM AVERAGE BLENDED AGE 30 YEARS

“Thou shalt not covet thy neighbour’s ... but then, must this really be shared?!
It’s the Great Grandfather Rare Tawny!”

PETER GAGO

Penfolds Chief Winemaker



OVERVIEW

Great Grandfather Rare Tawny was created in 1994 to celebrate the 150th anniversary of Penfolds. Subsequent blending material has been sourced from stage six of the ‘Grandfather Solera’ and individual batches of maturing Grandfather that are identified as having exceptional quality. These components are further aged before being blended and introduced into the ‘Great Grandfather Solera’. After an initial launch of exactly 1994 bottles to commemorate the year of its inaugural release, Great Grandfather is only ever released in limited quantities to ensure the age and quality of the style is never compromised. With a minimum average blended age of 30 years, Penfolds Great Grandfather Rare Tawny delivers a beguiling mix of age, structure, strength and complexity with each and every sip.

VINEYARD REGION

Specially selected South Australian vineyards. Many of the vineyards selected for the production of the first release of Great Grandfather are still utilised for the current release. These vineyards are selected for their consistently high quality and reliability year after year.

GRAPE VARIETY

As Great Grandfather is produced using a Solera system and sourced from additionally matured Grandfather stocks, it will always retain every variety used, albeit in small amounts. Of the some 13 varieties identified the major varieties which form the backbone of the blend from year to year are Shiraz, Grenache, Mataro and Cabernet.

SPIRIT SELECTION

A specially selected ex-still fortifying spirit that has a distinctive aroma and flavour. The selected spirit traditionally has a strength between 78 and 85%v/v and must have the power and intensity to accompany and enhance the 30 years of age concentration and complexity without presenting as the dominant character. While spirit is the main driver of style in younger wines it becomes a less dominant contributor in wines of this age as the aged components take the forefront.

VINTAGE CONDITIONS

The current Great Grandfather Solera contains a vintage span of 42 years with individual components covering 1960 to 2002 included. This large span of vintages ensures consistency and that the required level of age and youth for complexity and freshness is maintained.

MATURATION

For the first 20 years components are matured in the Grandfather Solera. Further maturation occurs in old oak hogsheads before being blended and introduced into the three stage ‘Great Grandfather Solera’. Only the very best and oldest casks are used for the additional maturation of this wine.

WINE ANALYSIS

Alc: 19.6%v/v, Acidity: 8.7g/L, pH: 3.49, B_e: 11.3

LAST TASTED

April 2014.

PEAK DRINKING

Fully matured and bottled for your immediate enjoyment. While this wine will sustain some bottle age it is best consumed within 12 months of purchase.

COLOUR

Lustrous deep tawny with an obvious yellow-green edge.

NOSE

Intense, fragrant and seductive. Alluring toffee/praline notes. Rich fruit characters of quince paste, fig, raisin and candied peel. Toasted almonds and roasted chestnuts. The aromatic elements conspire into a wonderful integration, that complexes and evolves in the glass.

PALATE

Seamless and integrated from start to finish. Dark fruitcake, milk and dark chocolate, coffee, vanillin and aniseed all in abundance. Toffee/brûlée sugar with orange zest and marzipan add length and balance to the palate. The richness and weight of the wine are held in harmony by the spirit-acid balance, which conveys the long, persistent finish.