

VINTAGE FORTIFIED

2015

“2015 sees the reintroduction of the classic Penfolds vintage style fortified, last produced in the late 50’s and early 60’s.”

“The ultimate primal expression of all that is Penfolds fortified, captured in a single wine.”

JAMES GODFREY
PENFOLDS GLOBAL FORTIFIED AND SPIRIT WINEMAKER



OVERVIEW A contemporary take on Australian fortified wine, the 2015 Vintage Fortified is a bold, refined and rich expression of the Penfolds ‘House Style’. Crafted from traditional Portuguese varietals and shiraz sourced from South Australian vineyards.

This wine is made using a two stage fortification method synonymous with the Penfolds Vintage Fortified style. The first spirit addition arrests fermentation, fortifying the wine, and captures the rich fruit flavours and aromas. Parcels that show exceptional vintage characteristics then undergo a second, more precise spirit addition. A specially selected spirit accentuates the ‘House Style’ and enhances the wine’s complexity, depth and richness.

A defining vintage style with a distinctive Penfolds spirit.

GRAPE VARIETY Touriga Nacional, Shiraz, Tinta Barocca and Tinta Cão

VINEYARD REGION South Australia

WINE ANALYSIS Alc/Vol: 19%, Acidity: 5.1g/L, pH: 3.73

MATURATION Four months in seasoned vats prior to bottle maturation.

VINTAGE CONIDITIONS Autumn and winter rainfall was above the long term average. Rain stopped abruptly in early August with nothing more than light showers observed throughout spring. A significant rainfall event in January revitalised vineyards and gave vines a much needed boost throughout veraison. Mild days coupled with cool nights provided optimal ripening conditions, resulting in high acid retention within the grapes, with even and steady sugar accumulation over the ripening phase.

COLOUR Deep dense red with vibrant purple hues on the rim

NOSE Initially a mix of dark berry fruit, black cherry and milk chocolate. Higher notes of scented spices and fresh blood plums accentuated by lifted spirit. Some aniseed and spearmint in the background. Seamlessly interwoven fruit and spirit – hard to separate at times.

PALATE Dark cherry and black forest cake. Tannins are fine, ripe and seamless with lots of presence from start to finish. A holy trinity forms with the interplay of acid, tannin and spirit. This gives line, length and drive to the palate, which not only carries fruit flavour but also adds a savoury and mouth-watering finish.

PEAK DRINKING Now - 2040

LAST TASTED 24th January 2018