

VINTAGE FORTIFIED

2016



“This 2016 Vintage Fortified release is from a rich, opulent South Australian vintage that captures the primal expression of fruit utilising multiple varieties and regions, combined with Penfolds signature spirit. A release that highlights the essence of Penfolds ‘Fortified House Style’ in a single wine.”

JAMES GODFREY
PENFOLDS GLOBAL FORTIFIED AND SPIRIT WINEMAKER

OVERVIEW

A contemporary take on Australian fortified wine, the 2016 Vintage Fortified demonstrates the purest form of Penfolds ‘House Style’. Fruit for this exceptional wine was selected with fruit density and structure in mind. The wine is made using a two stage fortification method. The initial fortification uses Penfolds distinctive spirit which reinforces the backbone of our House Style. This is then followed by a second fortification, where a special spirit is added to integrate all components, adding final layers of complexity and depth. A richer and possibly more Australian traditional expression of this fortified style.

GRAPE VARIETY Shiraz, Cabernet and Touriga Nacional

VINEYARD REGION South Australia

WINE ANALYSIS Alc/Vol: 19%, Acidity: 5.1 g/L, pH: 3.77

MATURATION Four months in seasoned oak vats prior to bottling

VINTAGE CONIDITIONS

The autumn and winter months across South Australia were cool and dry, with below long-term average rainfall continuing through spring and summer. The early part of summer was warm with good sunshine, resulting in ideal growing conditions. Late rainfall in January and February ensured optimal vine health. With ideal conditions continuing through to late summer and autumn, grapes achieved even and optimal maturity.

COLOUR Dense and dark core with a vibrant red hue

NOSE Dense, ripe primary fruit with the first layers of bottle age emerging. Upon opening it takes a minute for the fresh plums, spice, chocolate and vanilla to emerge. Dark fruits continue to develop with the emergence of aniseed, dark mocha and liquorice root to add complexity.

PALATE Layered and complex with ripe mulberry, roasted beetroot, raspberry, liquorice and dark chocolate. The palate is dense and textured, accented with gravelly ripe tannins which balances the palate giving drive and length of finish.

PEAK DRINKING Now - 2040

LAST TASTED 19th August 2020

SERVING SUGGESTION

Decanting is recommended to release aromas and remove any of the natural sediment that may have deposited. Once decanted this wine should be consumed within one to two days. It will continue to develop in the bottle unopened for many years.

Penfolds[®]