

*"Shouts Barossa. Persuasively,
not too loudly!*

*Yes, Barossa Shiraz, unmistakably
Penfolds sans oak impact.*

*Captures old vine sensitivity,
sensibly."*

PETER GAGO

Penfolds Chief Winemaker



CENTURY VINES

Barossa Valley Shiraz 2018

A shiraz of character and distinction, demonstrating the synergy of venerated old vines and the ancient soils of South Australia. Grapes were sourced predominantly from Penfolds grower vineyards with low yielding century old vines. Penfolds House Style is evident, with well integrated oak and layers of complexity. Old dirt. Old vines. Old Barossa. Unmistakably Penfolds.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14%, Acidity: 7.0 g/L, pH: 8.58

MATURATION

16 months in French oak hogsheads (53% 1-y.o, 47% 2-y.o.)

VINTAGE CONDITIONS

Rainfall in autumn was below average, a trend that continued into the early weeks of winter with only 25% of the long-term average achieved in June. Increased rainfall occurred in the second half of winter, with vines entering the growing season with moisture profiles well into the root zone, down to one metre. Conditions favoured canopy development in spring, initially dry before plentiful rainfall in November. Temperatures warmed substantially through spring boosting vine growth and rushing the vines through flowering. Summer was dry, with no recorded major rain events. The warm, dry weather carried into autumn, setting up an Indian summer with favourable conditions for ripening grapes. A very strong vintage for Barossa Valley shiraz.

COLOUR

Crimson from core to rim

NOSE

A quince paste/ripe fig fruitiness hovers above.

Aromas akin to a simmering stew reduction, liberating scents of bacon bone & braised vegetable.

A rustic splash of ferric artefact & pan scrapings.

Unmistakable markers - Old dirt/Old vines/Old Barossa.

PALATE

An endearing mouthfeel as the ingested wine almost 'rolls' across palate - not quite an emulsion/film, but almost.

A coulis flavour mix apparent - red currant, ripe rhubarb & red licorice.

Closer inspection reveals a rote grütze red berry pudding contribution - very Barossa!

A quince-like graininess, chalkiness ... tannin/oak/acidity derived? Maybe. Oak quite disguised.

Regardless, softened & almost feathery tannins abound in textural context.

PEAK DRINKING

Now - 2035

LAST TASTED

January 2020