

Lot. 518

SPIRITED WINE WITH BAIJIU

Curiosity led Penfolds to break the conventions of traditional winemaking from the very beginning; to experiment and innovate in order to create the unforgettable. Lot. 518 Spirited Wine with Baijiu, respects that legacy in true Penfolds style.

A rich, complex, full-bodied hybrid, as floral and fruity notes of the Baijiu meet the bold signature style of our Fortified Shiraz.

NOSE

Aniseed, from the distinctive fortifying spirit, cherry and rich plum fruits from our specially selected shiraz deliver richness, depth and softness. Perfectly partnering and accentuating the floral, ricey savoury notes of Baijiu.

PALATE

The palate will surely surprise and enchant! A (very) textural, savoury and balanced acidity from the Baijiu is complemented by the rich fruit flavours of the shiraz to create a warming, elongated and intense palate which continues and continues. The aniseed from the distinctive fortifying spirit comes to the fore, balanced by the savoury rich plum, cherry and black fruit characteristics which provide a rounded intensity and length.

COLOUR

Deep, vibrant cherry red with hints of purple at the rim.

MATURATION

Components of the fortified shiraz spend time in oak before the secondary fortification.

BLENDING

Two stage fortification process – with Baijiu as the second spirit addition.

LIQUID ANALYSIS

A fortified shiraz with baijiu.

Alc/Vol: 21.5%

“THIS WAS A NATURAL PROCESS: TO REVISIT THE PAST WITH A TWIST AND REINVENT A WINE FOR TODAY. A CREATION BASED ON CURIOSITY.”

“WE HAVE A LONG HISTORY WITH EXPERIMENTATION OF VARIOUS WINE AND SPIRIT METHODS AND EVEN DIFFERENT STYLES. NOW WE HAVE A HOME FOR THESE INNOVATIONS, PENFOLDS SPECIAL BOTTLINGS”

– James Godfrey, Global Fortified and Spirit Winemaker

Penfolds[®]

SPECIAL
BOTTLINGS

A SERIES OF PIONEERING RELEASES
