



# Grange

2005

Grange is arguably Australia's most famous wine and is officially listed as a Heritage Icon of South Australia. Grange boasts an unbroken line of vintages from the experimental 1951 and clearly demonstrates the synergy between Shiraz and the soils and climates of South Australia.

Penfolds Grange displays fully ripe, intensely flavoured and textured Shiraz grapes. The result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. The Grange style is the original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy.

**"A small 2005 vintage Grange make - understandably no quality compromise."**

**"With its DNA at 88% Barossa, this Grange belies most 2005 vintage-chart implications."**

*Peter Gago - Penfolds Chief Winemaker*

(The 2005 Penfolds vintage also saw Bin 389 win The Great Australian Red of 2008, Bin 707 take gold at the 2008 Decanter World Wine Awards and St Henri reach number 24 in Wine Spectator's 2009 Top 100.)



VINEYARD REGION	Barossa, McLaren Vale & Coonawarra.
VINTAGE CONDITIONS	2005 saw a solid budburst and fruit set, followed by favourable growing conditions. Harvest was early by about two weeks but temperate conditions allowed for steady, continuous ripening. Warm, dry conditions prevailed during the harvest period producing grapes of exceptional flavour and structure.
GRAPE VARIETY	96% Shiraz, 4% Cabernet Sauvignon.
MATURATION	This wine was matured for 18 months in 100% new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 7.0g/L pH: 3.57
LAST TASTED	January 2010.
PEAK DRINKING	2012 to 2030.
FOOD MATCHES	Beef, dehydrated vegetables, shaved mojama, quinoa, braised oxtail and horseradish (Magill Estate Restaurant 2010 Summer menu).

COLOUR

NOSE

PALATE

## Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep, dark garnet.

At once Grange - a tightly wrapped projection from the glass of dark-berried Barossa fruits coupled with a myriad of barrel ferment complexities. Thereafter, a burst of honey-cured jamon / pancetta aromatically thrust above, with a rich mix of generously basted roasted meats, peat & nutmeg anchored beneath.

Upon sitting / air these characters descend, revealing beguiling elements of freshly turned volcanic earth and an innocent suggestion of old-growth forest floor underlay.

The flavour pool primarily highlights Satsuma plum conserve alongside rhubarb / aniseed / fennel, with liqueur chocolate shyly awaiting mid-palate. Oak absorbed and hidden, not so the muscular tannins, power / extract. Nevertheless balanced, firm, polished.

The first sip welcomes, the second sip asserts, the third... submission!