



# 2006 Grange

## Shiraz

Grange is arguably Australia's most celebrated 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, multidistrict blending philosophy.

*"A profound and complete offer - akin to a mix of the 2002 and 2004 Grange vintages respectively... not a bad credential on any curriculum vitae!"*

*"If one were to propagate the Penfolds 'sixes' vintage roll-out pattern - it's probably more like the '86 & '96 than the '76" - P.Gago, April 2011*



VINEYARD REGION	Barossa Valley, Coonawarra and Magill
VINTAGE CONDITIONS	2006 was a relatively early vintage, with low rainfall and warm weather contributing to an early budburst and flowering. Mild to warm weather throughout summer helped the fruit to mature well and assisting rains prior to harvest allowed fruit to ripen with good varietal character.
GRAPE VARIETY	Shiraz (98%) Cabernet (2%)
MATURATION	Matured for 18 months in 100% new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.8g/L pH: 3.49
LAST TASTED	January 2011.
PEAK DRINKING	2012 to 2046
FOOD MATCHES	Mayura Wagyu, sweetcorn, house-sprouted legumes & crisp sprout leaves.

**Magill Estate Restaurant Autumn Menu 2011**

COLOUR

NOSE

PALATE

Winemaker comments by  
*Peter Gago, Penfolds Chief Winemaker*

Deep blood-red, dense core.

Very Penfolds, very Barossa, very Grange!

Scents, now five years in the making, weave their charm - this aromatic quilt's first-noted brightest colours are panaforte fig and quince paste alongside cured/smoked meats. Its fabric is meshed with spice - cinnamon, vanillin pod, nutmeg and black pepper - tempered by teppanyaki sauces, amaretto/almond. A dark thread connects - black liquorice, olive and fresh Arabica coffee-bean and soy. Background nutty oak (Brazil nut) beneath, yet barely noticed.

Freshness and balance are welcomed, yet confuse... a few sips remind of the oft-used reference 'iron fist in a velvet glove'. All is not as it seems!

Firm throughout and across palate - reverent tannins and oak convey & propel flavours of slow-roasted lamb (avec jus), dark chocolate, cola, maraschino, with a menthol/rosemary lift to finish. Alluringly, a plush satin/cashmere mouthfeel compounds the initial confusion - accessible, yet poised to evolve and complex over many decades.