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

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 panforte 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.