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 utilises 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.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“Aromatically captivating/convincing—similar to the 1987 in its formative years, stronger than the 1997!”

“Already complete... easily the key Penfolds wine from the 2007 South Australian vintage. As it should be!”

COLOUR
As a five year-old, dense vivid red—impenetrable almost to the rim.

NOSE

PALATE
At once, balanced and accessible; fresh and tight. A structural and textural continuum—no beginning or end, no gaps. Complete. In an attempt to define the palate profile... Flavours: dates, persimmon, roasted nuts ... freshly baked pecan-pie/Portuguese custard tart. Oak: omnipresent, yet neither prominent nor ostentatious—completely assimilated. Tannins: neither obstructive nor aggressive, yet effortlessly conveying flavours. Yes, maturation of 21 months in barrel and three years in bottle, has moulded quite the structural and tactile Grange package.

VINEYARD REGIONS
Barossa Valley, McLaren Vale and Magill Estate, South Australia.

VINTAGE CONDITIONS
The 2007 vintage was challenging with low winter temperatures threatening severe frosts and accompanied by low winter rainfall. Dry conditions persisted throughout the growing season and unusually high summer temperatures followed, which placed pressure on water resources and fruit exposure. Low crops and the resultant fruit ripened relatively quickly and was selectively and successfully harvested earlier, parcel by parcel, pursuing full flavours, structure and balance.

GRAPE VARIETY
97% Shiraz and 3% Cabernet.

MATURATION
Matured for 21 months in 100% new American oak hogsheads.

WINE ANALYSIS
Alc/Vol: 14.5%  Acidity: 7.1g/L  pH: 3.54

LAST TASTED PEAK DRINKING
January 2012  2014–2045

FOOD MATCHES
80 day dry aged South Devon scotch fillet, wattleseed, pumpkin and chestnut (Magill Estate Restaurant).