The spoils of terra rossa soils, latitude and limestone – a magical mix shared by both Coonawarra and Wrattonbully.\[...

Wrattonbully grapes appear in Grange for the first time – did any of these vineyards exist in Max Schubert’s days at Penfolds? We suspect not.\[...

PETER GAGO Penfolds Chief Winemaker

**OVERVIEW**

The original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Grange is arguably Australia’s most celebrated wine and is officially listed as a Heritage Icon of South Australia. Crafted utilising fully-ripe, intensely-flavoured and structured 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. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between shiraz and the soils and climates of South Australia.

**GRAPE VARIETY**

98% Shiraz, 2% Cabernet Sauvignon

**VINEYARD REGION**

Barossa Valley, McLaren Vale, Wrattonbully, Coonawarra, Clare Valley, Magill Estate

**WINE ANALYSIS**

Alc./Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.6

**MATURATION**

20 months in 100% new American oak hogsheads

**VINTAGE CONDITIONS**

Above average winter rainfall equipped the vines across South Australia with healthy soil moisture profiles. Spring in the Barossa Valley was the windiest in 47 years with significant heat records set. Warm conditions prevailed during summer and throughout veraison. However, just as vintage was about to commence an extreme rainfall event occurred in the Barossa Valley and Clare Valley slowing harvest. This extra time allowed grapes to ripen evenly with good flavour and tannin development. By contrast, McLaren Vale had 21% less rain than the long-term average from September to March. September was the wettest of the spring months with a hailstorm and windy conditions prevailing from October through to November, while harvest in McLaren Vale was delayed due to a rain event in mid-February. Wrattonbully and Coonawarra both enjoyed good winter and spring rainfall, with cold and wet conditions carrying well into December. There were heat spikes through summer, with temperatures reaching 43ºC on February 2nd. By mid-autumn the weather had settled down to generally cooler conditions, optimal for slow ripening. Across South Australia, shiraz benefited from the long spell between veraison and harvest, with grapes exhibiting brightness, crisp acid retention and impressive fruit quality overall.

**COLOUR**

Deep plush garnet throughout – from core to rim

**NOSE**

An indulged aromatic meander:

• First in the kitchen – umami expressed primarily via wafts of shiitake mushroom stock, hoisin and XO sauce … enhancing scents of dry-aged beef and game meats.

• Then outside – olive leaf, cardamom, sage and thyme … “a stroll through a South Australian olive grove” … saltbush, acacia, dried and dusty bracken.

• To the cellar – fresh and familial lifted formic and barrel-ferment nuances.

Followed by a return to reality:

• Quite simply, an unmistakable youthful ‘Grange’ nose. Awakened primary fruits and stylish oak interlocked and indistinguishable. As expected.

**PALATE**

Savoury, not fruity. Tastes/flavours remind of slow cooked beef ragout, chicken liver game terrine. Red liquorice also apparent.

Integrated oak – spicy, almost ‘non-American’ oak … but it is. As it always is. A core of 100% new Quercus alba. Poised yet powerful. A balanced, tightly-knit and woven structural ‘capestry’. Not to be constrained by dimension or frame.

Tannins with attitude! Nonetheless respectful. Type? Sleazy tannins … alluvial, silky (certainly not muddy!). Long and lingering – tactile impressions indistinguishably and slowly fuse/merge into an aftertaste memory.

Until the next sip!

A Grange to create new friends – this 2014 offering a subtly different structural mosaic; different tone and timbre.

**PEAK DRINKING**

2020 – 2045

**LAST TASTED**

July 2018