

# GRANGE

2016

The 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

97% Shiraz, 3% Cabernet Sauvignon

## VINEYARD REGION

Barossa Valley, McLaren Vale, Clare Valley, Magill Estate

## WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.3 g/L, pH: 3.63

## MATURATION

18 months in American oak hogsheads (100% new)

## VINTAGE CONDITIONS

Autumn and winter were dry and cool across South Australia. Below long-term average rainfall continued throughout spring and summer, resulting in a slightly delayed start to the growing season across the warmer districts. The early part of summer was warm, with plenty of sunshine, allowing shiraz vines to develop healthy canopies and good bunch set. Rainfall in late January and early February was a welcome relief across the state and greatly improved yield forecasts. Optimal conditions in late summer and early autumn ensured the grapes were able to ripen evenly, develop desirable flavours and firm tannins. The Barossa Valley and Clare Valley harvest was outstanding, for both yield and quality. McLaren Vale recorded only a handful of days above 40°C in December, with no heatwaves from veraison to harvest. Mild conditions were also welcomed at Magill Estate vineyard, where shiraz was able to ripen evenly across all three blocks. Grapes from the Magill Estate harvest were handpicked on the 11th and 12th of February.

## COLOUR

Bright deepened red, iris-purple on rim

## NOSE

A fusion of preserved figs, black plum, blackberry and black liquorice flirts with an aromatic elution of fish oil, anchovy, soy and sesame/nori.

Nascent scents of toasted charred meats (roisserie rib of beef?), rendered fat/marrow ...

An uplifting freshness and higher notes are liberated with air – awakened scents akin to cola, Chinotto, aniseed, root beer.

Camouflaged (new!) oak has to be proactively sought out, verified.

Strikes a Grange stylistic bullseye, all boxes ticked.

## PALATE

A retronasal transfer of the aromatics listed above converge to similarly adorn the palate.

Full-bodied – turbo-propelled by a V.A./formic mix, affording attaque and grip, yet respectful of balance and style.

Custom-fitted with impressive density and length – all dark and black, harmonious.

Oak conceded – absorbed, compliant – effortlessly merging with blue and black fruits and dark chocolate/mocha notes.

Solid, malleable tannins, with an exacting acid coupling, serve to polish and elevate; no doubt soon to preserve.

Energetic, focussed. Much still to reveal ...

## PEAK DRINKING

2022 - 2065

## LAST TASTED

February 2020