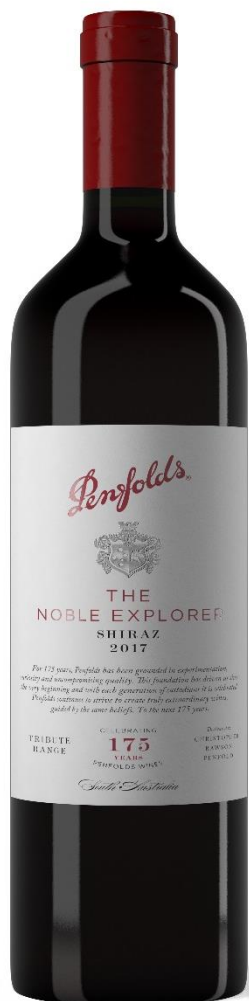


CELEBRATING  
**175**  
YEARS  
PENFOLDS WINES

TRIBUTE RANGE  
**THE NOBLE EXPLORER**  
SHIRAZ  
2017



**OVERVIEW** For 175 years, Penfolds has been grounded in experimentation, curiosity and uncompromising quality. This foundation has driven us since the very beginning and with each generation of custodians it is celebrated. As we mark our 175th year, Penfolds honours those who defined our history. Christopher Rawson Penfold began it all. A doctor, with an eye for winemaking, he and his wife Mary sought a new calling in Australia. They found it in Magill Estate. Here, Christopher planted vines and set in motion philosophies that would remain with Penfolds to this day. This full-bodied wine with its ripe fruit aromas, voluminous richness and subtle oak spice, is dedicated to him.

**GRAPE VARIETY** Shiraz

**VINEYARD REGION** South Australia

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 6.3 g/L, pH: 3.67

**MATURATION** 10 months seasoned American oak (55%), seasoned (42%) and new (3%) French oak.

**VINTAGE CONDITIONS** Plentiful winter and spring rainfall offered the vines across South Australia healthy soil moisture profiles for the growing season. Cool conditions slowed vine growth in early spring with temperatures eventually warming in October. The lower than average temperatures and abundant rainfall during the growing season produced a vintage that challenged both winemakers and viticulturists alike. There was little need for irrigation until deep into summer. Weather conditions during ripening were generally dry with prevailing conditions favouring fully ripened grapes with well-developed colours and flavours. Most shiraz vineyards were harvested a month later than average.

**COLOUR** Dark crimson red with a dark cherry rim

**NOSE** Aromatic notes of warm spice and rich dark red fruits.  
Complexing subtle oak notes of sandalwood and cedar arise.

**PALATE** Generous powdery tannins linger ...  
All while the pronounced mulberry and black berry fruit support the familial Shiraz template. All is finely balanced by with the subtle integrated oak.

**PEAK DRINKING** Now - 2030

**LAST TASTED** November 2018

*Penfolds*