

GRANGE

2013



“Six decades after the release of OUR favourite Grange, the 60 year-old 1953 Grange, this 2013 flexes, prances, twitches, ... pressure is on! What’s the measure of this four and a half year old?”

“2013 – Undoubtedly will soon be universally proclaimed to be a classic ‘Penfolds vintage’ ... and indeed over time certified a classic ‘Grange vintage’!”

“Not unlike the 2008 Grange – à la style / weight / disposition / cellarability.”

“Sensorially supersaturated, verging on overwhelmingly generous. Beware - superlatives abound. No matter, despite the chatter, a seriously very good drink! Indulge without guilt.”

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.	COLOUR	Opaque black core, dark red rim
GRAPE VARIETY	96% Shiraz, 4% Cabernet Sauvignon	NOSE	An aromatic assault / surge / eruption of soy, hoisin, balsamic reduction ... coiled around a core of kirsch and fresh raspberry. This propulsion is crammed with tell-tale barrel ferment, V.A. and formic Grange markers – all in balance, all respectful of fruit and oak. And yet, so ‘classy’ – a brightness, a sheen, a gloss, a raciness – belying both age and upbringing (élevage).
VINEYARD REGION	Barossa Valley, McLaren Vale, Coonawarra, Magill Estate	PALATE	Formidable No gaps, a densely-packed structural continuum. Not huge, not massive, yet taut, muscular, feisty. A black palimpsest - black fruits, black liquorice, black pudding, black fig, black cardamom.... Granitic chewy tannins linger and coat; oak all but fully concealed, submerged beneath a tannin/oak/acid/flavour tsunami. Fruits? Where to start in this entanglement? Time please.
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.8. g/L, pH: 3.65	PEAK DRINKING	2020 - 2060
MATURATION	20 months in 100% new American oak hogsheads	LAST TASTED	August 2017
VINTAGE CONDITIONS	The majority of South Australia had a dry winter reminiscent of 2006, vines were in water deficit at the beginning of spring and became accustomed to dry conditions quite early. The exception was McLaren Vale, where revitalising winter rainfall exceeded the long term average. Early budburst was noticeable across many regions. Dry and warm spring conditions explained canopy growth and yields, becoming typical of the 2013 growing season. Warm days were dispersed throughout October, November and in early January, contributing to an early start to the 2013 harvest and a condensed vintage. Dry and warm conditions, coupled with lower than average yields resulted in fruit showing strong, structural tannins and wines of great intensity and encouraging flavour. The Magill Estate fruit was harvested in pristine condition, hand-picked on February 14th and 15th 2013.		