

LOT. 020

SPECIAL RELEASE BRANDY



SPECIAL
BOTTLEINGS

“This wonderful blended brandy celebrates our fortified and spirit winemaking traditions. It strengthens our connection to Penfolds past, while continuing our journey of experimentation and innovation.”

JAMES GODFREY

Global Fortified and Spirit Winemaker

OVERVIEW

Penfolds proud history of producing high quality brandy can be traced back to the mid-19th century, when they were first prescribed as tonics and used in the production of fortified wines. The tradition was revived in 2018 with the limited release of Penfolds Lot. 1990 Pot Distilled Single Batch Brandy. Penfolds range of brandies now includes this 20 year old offer, a spirit that celebrates our tradition of barrel maturing and blending to a distinctive House Style.

The blend contains components from four batches across three vintages: 1976, 1985 and 1999. Portions of these were finished in Reserve Bin A Chardonnay barriques and Grandfather Rare Tawny hogsheads to build complexity. Time in oak supported the harmonious integration of each component to ensure no individual spirit dominated the blend. Finally, the liqueuring of Penfolds Great Grandfather 30 Year Old Rare Tawny provides a signature Penfolds finish.

LIQUID ANALYSIS

Alc/Vol: 42%

MATURATION

Select components were finished in various oak casks, including French oak barriques used to make Reserve Bin A Chardonnay and hogsheads used to mature Grandfather Rare Tawny. The youngest blending component was put in oak on 22nd August 1999. However, the average blended age is 28 years.

BLENDING

The older vintages add depth and intensity to the blend, contributing elements only derived from spirit of significant age. The final part of the blend is the liqueuring addition of Penfolds Great Grandfather 30 Year Old Rare Tawny, which adds further intensity and continues the unmistakable connection to Penfolds fortified wines.

COLOUR

Dense olive green with highlights of yellow at the edge.

NOSE

The aromatics are complex and balanced. Notes of caramel, toffee and butterscotch seamlessly meld into orange zest and citrus rind. On closer inspection, there is a distinctive vanilla bean character, reminiscent of anglaise. The spice dimension, possibly oak derived, suggests caraway seed and a hint of cardamom.

PALATE

The mouth fills with flavour, with remarkable focus and tremendous length. This is where the influence of Penfolds Great Grandfather Rare Tawny shows its greatest influence. Layer upon layer of flavour with an intensity enhanced by oak tannins from chardonnay barrels and the depth and complexity of the tawny. It takes time to unfurl, a very pleasurable journey of discovery.
