



Penfolds®

## GRANGE SHIRAZ

2007

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

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

*"Aromatically captivating/convincing—similar to the 1987 in its formative years, stronger than the 1997!"*

*"Already complete... easily the key Penfolds wine from the 2007 South Australian vintage. As it should be!"*



### COLOUR

As a five year-old, dense vivid red—impenetrable almost to the rim.

### NOSE

Unmistakably Grange—formic, ripe, pungent, confronting. *Core:* darker elements—soy/cola/peat/coal-dust/Dutch black liquorice with sesame/sea-weed/quince paste. *Beneath:* coffee-grind/mocha/bitter chocolate (from oak?). *Above:* African spices coupled with a fleeting and appealing glacial waft.

### PALATE

At once, balanced and accessible; fresh and tight. A structural and textural continuum—no beginning or end, no gaps. Complete. In an attempt to define the palate profile... *Flavours:* dates, persimmon, roasted nuts ... freshly baked pecan-pie/Portuguese custard tart. *Oak:* omnipresent, yet neither prominent nor ostentatious—completely assimilated. *Tannins:* neither obstructive nor aggressive, yet effortlessly conveying flavours. Yes, maturation of 21 months in barrel and three years in bottle, has moulded quite the structural and tactile Grange package.

### VINEYARD REGIONS

Barossa Valley, McLaren Vale and Magill Estate, South Australia.

### VINTAGE CONDITIONS

The 2007 vintage was challenging with low winter temperatures threatening severe frosts and accompanied by low winter rainfall. Dry conditions persisted throughout the growing season and unusually high summer temperatures followed, which placed pressure on water resources and fruit exposure. Low crops and the resultant fruit ripened relatively quickly and was selectively and successfully harvested earlier, parcel by parcel, pursuing full flavours, structure and balance.

### GRAPE VARIETY

97% Shiraz and 3% Cabernet.

### MATURATION

Matured for 21 months in 100% new American oak hogsheads.

### WINE ANALYSIS

Alc/Vol: 14.5% Acidity: 7.1g/L pH: 3.54

### LAST TASTED

January 2012

### PEAK DRINKING

2014–2045

### FOOD MATCHES

80 day dry aged South Devon scotch fillet, wattleseed, pumpkin and chestnut (Magill Estate Restaurant).