



## GRANGE

2011

*“With every extra month in bottle the wine has evolved/fattened/complexed. Yes, it’s a Grange!”*

*“The sixth Grange across six decades to weigh in at 100% Shiraz.”*

*“Nowhere to hide!”*

**Q:** *Is this one of the best Granges ever?* **A:** *No.*

**Q:** *Is this one of the finest reds from the South Australian 2011 vintage?* **A:** *Yes.”*

**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.

**GRAPE VARIETY** 100% Shiraz

**VINEYARD REGION** Barossa Valley, McLaren Vale, Magill Estate

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.68

**MATURATION** 17 months in 100% new American oak hogsheads

**VINTAGE CONDITIONS** With above-average winter rainfalls and cool conditions that followed during the spring period, South Australian regions generally experienced a later budburst and viticultural pressures impacted to varying degrees across the state. Meticulous vineyard management was critical. Spring soil moisture levels resulted in healthy shoot growth and early canopy development. Healthy vegetative growth continued during the cooler spring months and delayed veraison and berry development in the New Year. A few warm days at the end of January guaranteed the completion of veraison and commencement of the ripening season. Careful canopy management across vineyards including Magill Estate ensured good light penetration into the fruit zone. With a focus on warmer regions, McLaren Vale and Barossa Valley fruit sourcing prevailed. Whilst rain events are documented, they were often isolated, and attention to detail was required with selective harvesting of pristine fruit.

**COLOUR** Deep and dense dark red

**NOSE** Instantly Grange – aromatically heralded from glass to nose via trademark formic and barrel ferment markers. Majestic. Arguably a less-regal unfolding of sarsaparilla, creamy soda/cola-root beer nuances (how can this be?!), synergised with black (not red) liquorice and soy. A 17 month sojourn in 100% new oak is certainly well-hidden – more than a disguise, complete concealment. Archetypal North Barossa fruits extolling every varietal Shiraz variant! Ten minutes later...

**PALATE** Revealingly, what initially appear to be reticent repressed fruits...soon overtly ascend – blackberry blackcurrant, fig, rhubarb, quince. A follow-up emission of black olive, shaved truffle, vanillin, boot polish, cola, ristretto coffee...with oak all but soaked up. Proper, pronounced and peripheral grippy tannins input texturally, endorsing what is already a formidable structure, with impressive length, depth and weight. Lively, assured...not trying too hard to be something it isn’t.

**PEAK DRINKING** 2018 – 2045

**LAST TASTED** July 2015