



# Grange

2004

Grange is arguably Australia's most famous 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 displays fully-ripe, intensely-flavoured and textured Shiraz grapes in combination with new American oak. 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.

*"The wait for this Grange release has indeed been worthwhile - arguably the finest vintage since Mother Nature's endowment of a number of stellar 1990s vintages. Just how good a vintage only time will tell, but all current indicators auger (very) well. Certainly stylistically in the mould of the wonderful 1990 & 1996 vintages."*

*Peter Gago - Penfolds Chief Winemaker*



VINEYARD REGION	Barossa Valley, McLaren Vale, Magill.
VINTAGE CONDITIONS	Above-average winter rainfall led into a promising vintage, characterised by mild conditions up until February, followed by warmer weather conditions throughout March and April. Penfolds' South Australian vineyards fared well, producing wines of elegance and intensity.
GRAPE VARIETY	96% Shiraz, 4% Cabernet Sauvignon
MATURATION	This wine was matured for 16 months in 100% new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.3% Acidity: 7.0g/L pH: 3.61
LAST TASTED	December 2008
PEAK DRINKING	Rewards of Patience, Sixth Edition - 2016 to 2050.
FOOD MATCHES	Rare roasted aged fillet with a red wine reduction.

COLOUR

NOSE

PALATE

## Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Dark, deep red (at 5 years of age).

Enticingly fragrant, yet at once 'Grange' - elements of cola, bay-leaf, malt, Indian spices & nougat. An ethereal oriental lift of glazed Peking Duck is interspersed with fermented black Chinese tea. Oak at one with the wine, other aromatics unite to create a continuum of spice & fruit. Impressive.

Seamless redefined. Classic Grange structure - tight, defined & balanced, with 'slatey' / sandy tannins. Saturated fruits - blackberry and concentrated Satsuma plum skin. A darkened flavour theme of chocolate, liquorice and fermented black Chinese tea mask any overt presence of new oak, courting a long, effortless finish.

Intense, powerful vs. composed, polished - an enviable counter-balance.